

The Kettering Recreational Center: A Study in Design

An Honors Thesis (HONORS 499)

by

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The Kettering Recreational Center

This is a study of the layout and design problems plus the recommended solutions for the concession stand at the Kettering Recreational Center, in Kettering Ohio. Areas to be addressed include updates in equipment, placement of equipment, and a revision of the employee manual.

The Kettering Recreational Center was a community recreation center with a domed competition sized pool for year round use, two baby pools used only in the summer, and an ice rink for skating in the winter until it was renovated last year. During the summer when the dome was removed, patrons were allowed to go outside, sun, and eat in the grassy area. Most of the food consumed was purchased from the concession stand.

The city officials decided to expand the Recreation Center to better serve the needs of a larger city with a changing population. The original attractions of the pool and ice rink were expanded. The inside footage of the Recreation Center was doubled and a Senior Citizen Wing was added. In addition, a water park was created beyond where the two baby pools had been. The water park now houses the deep pool, a baby pool, sand volley ball courts, two water slides, a sand lot, and a pool that measures from zero depth to two and a half feet. The water park has increased the use of the Recreational Center by people who reside inside and outside the City of Kettering.

There are several groups of patrons who use the water park facilities. Most of the patrons are 16 or younger and they have pool passes that allow them to come as often as they wish. Another group of patrons are the mothers of the youth who are twelve and younger. These children require the supervision of an adult. The park services over 2000 patrons on a busy day such as holidays.

There is only one entrance into the water park which is the main gate of the bath house. People may exit through this entrance or they may exit through a one way gate near the concession stand.

Most people in the Recreational Center utilize the concession stand. It has three service lines. The concession stand personnel serve both hot and cold food. Most of the foods are prepackaged and need only heating in a microwave oven. The more popular items for children are pretzels, popcorn, snow cones, candy, and potato chips. The concession stand also does a brisk trade in nachos, hamburgers and cheeseburgers, hot dogs, and pizzas. These are mainly sold to the adults during the afternoon or dinner hour. There are two sizes of beverages, 16 ounces and 32 ounces. The 32 ounces is refillable when the cup is returned. Most patrons who enjoy the Recreational Center enjoy treats from the concession stand.

The three lines that serve the patrons are usually managed efficiently. Frequently, a patron may have to wait as long as an hour because most patrons try to be served during the ten-minute

rest break, from pool activities. Two portable pop stands were installed by the poolside to help alleviate the beverage problem.

PROBLEMS

The reasons for the delays and slow service revolve around four aspects of the Recreational Center. These include the physical layout and design of the concession stand, the access to the pool, the food and beverage equipment that is used, and the employee's attitudes and training. These aspects will be addressed indirectly in this paper.

The concession area is small considering the numbers of patrons that are served. If the food service was arranged in a different more systematic formation, the employees would have an efficient arrangement to work in, ultimately reducing the time patrons spend in the lines. Unfortunately most of the equipment that is used in the concession stand does need to be relocated or replaced in order to accomplish this work.

The physical arrangement of the concession stand creates problems. The employees experience a great deal of wasted time and movement. Blueprint number three (Appendix J) illustrates the usual amount of distance an employee would have to walk to prepare a beverage and a food item. The arrangement is exhausting for the employees. The order is called from the windows to the cooks behind the counter. The cooks then need to go to the refrigerator to obtain the food and return to the microwave oven. Once the food is cooked it is placed on a clean plate, taken to the order window, and given to the customer. The

process involves a great deal of distance, delayed service, and tired employees.

The layout of the food service has several problems. Most of the equipment is disassociated from the intended purpose. For example, the location of the cleaning supplies and the cooking equipment in the original preparation area, where the food is kept in the adjacent area and in an outside storage trailer.

There is no direct way to get from the concession stand directly to the pool area. To get to the pool area, the people need to either go through the lifeguard's room and through the area of the deep pool, or outside and through the main gate of the water park.

The areas that should be changed in the physical plan of the concession stand are the location of the cleaning supplies, the relocation of the cooking supplies, the equipment, and the storage.

One piece of equipment that should be changed is the ice machine. The current ice machine is a chest type that produces shaved ice. It is unsanitary because many people go to the machine and dip their own cups into the ice, which is in violation of the local health code. The ice from this machine must be carried in five gallon containers to refill the soda machines located inside the concession stand.

Another set of items that need to be changed are the microwave ovens. The capacity of the ovens is barely large enough for three eight inch pizzas. There is no rotating plate

so the food items need be turned 90 degrees once during the cooking procedure. This slows the cooking time. These microwave ovens are also small for the other food needs of the concession stand.

The sink area has several problems. There are two outlets beside the sink, which could get wet. They are often in use but are not designed with ground interrupt circuits.

There is a three compartment sink used to wash rinse, and sanitize the dishes. The employees need a garbage disposal and a sprayer system to help clean the cooking equipment and dishes. The storage area of the sink holds all of the chemicals used to clean all of the various areas of the concession stand.

A mop sink is located nearby where the mats for the floor are cleaned. This is a well-designed area but the sink is too small to clean the mats. The mops and buckets are stored in another area of the facility which is an inconvenience for cleaning at the end of the day.

In the sink area there are open shelves under the counter. The food is not secure or sanitary. This space is mainly used to store all of the pans and crockpots that are used infrequently.

The second food service area has several areas that are duplicated so the employees have double work stations. For instance, there are identical soda machines that hold ice and dispense five different types of soda. The ice for the soda is held in a chest storage area. An employee uses a scoop to dispense ice. When the cup is refilled the scoop can

accidentally touch the cup and it is then placed back into the ice chest and all of the ice is contaminated. In addition, there is not enough spigots for all of the desired flavors of soda requested by the patrons.

The rack that holds the soda is awkward to fill. The soda fountains use a post-mix system that has the boxed syrup. Each box holds five gallons of syrup; some must be lifted four and a half feet to the top rack. Carbon dioxide tanks are also stored in the soda storage room which is only accessible by going poolside through the lifeguard's room or through the main gate.

In the middle of the food preparation area is a large work island. Currently this is accessible from one side. This obstruction blocks the sound from the window when orders are called. Food can not be stored on the lower portion of the island because the bottom shelf is not six inches off of the floor. The cubical for the microwave ovens is a bit high. The whole island is finished in Formica and it shows all scuff marks, and absorbs stains from the snow cone syrup.

The cabinets under the main counter and to the right of the door are difficult to use for storage, since they are also not six inches off the floor. It is also too high to make snow cone with ice from the ice chest. The ice chest is placed on the counter top, and there is not an adequate drainage system, so the ice is often standing in water. The syrup does not go over the ice easily and sprays all over the employees and the equipment.

Behind this set of cabinets there is a rough brick wall. The brick and mortar is difficult to clean and sanitize.

The employees need another cash register, in addition to the two they already have. Under the current arrangement one person must always share one of the cash registers with another employee. This process slows customer service.

The counters are usually sticky from spilled food and drink, At this time there is no acceptable way of keeping them clean. Open pans or buckets of water with cloths are not acceptable because it is unsanitary and it is a violation of the local health codes. Yet it is inefficient to have to go back and forth to the dish sink area and retrieve a dish cloth to wipe off the counter tops every 15 minutes.

The concession stand has no storage area provided for the employee's personal belongings. At times these items have been stored under the shelves or on the floor, which are neither secure nor in compliance with the local health codes.

Descriptive signs have been a concern. The signs have been moved frequently, when they were taped to the brick wall of the island or to the brick wall outside. The signs listed the food the concession stand carried, but there was no method to denote what was sold out. This would frustrate patrons when they ordered food that could not be provided. It also took additional time for the patrons to decide on a new purchase.

In addition to the layout and design concerns, the worker's attitude toward the patrons and the use of a training manual are

addressed in this paper. Respect for the patrons is sometimes lost because the employees are swamped with orders. The employees do not respect the younger children since children do not protest the treatment. An example of this circumstance is when a child is given a plate of nachos that have been pre-portioned for ten to fifteen minutes prior to service. The employee justifies this by saying the child will not care or know the difference. The child does know the difference and so do the adults who are with the children. This circumstance may cause the loss of future customers.

The employees do not always receive a training manual before they begin work. If an employee receives a manual, it may not be read. There is no system that make the employee directly responsible for the information in the manual and there is no check to see if the employee has read the material.

SOLUTIONS

The design that was created by the architects has not been structurally altered in size. However one door located to the inside of the water park has been added. This door allows employees to have access to the pool area, to resupply the portable soda dispensers, retrieve the carbon dioxide tanks, clean the mats, and have access to the patio. The access to the patio helps the employees keep it clean. The door is narrow, only two foot eight inches and it swings to the outside for safety in the sink area. There should be two locks on the door;

one should be a dead bolt to keep the concession stand secure during hours when it is not in operation.

Other changes include the brick wall near the counter should be covered by a smooth wall board similar to the type used behind a range in a kitchen. This would be sanitary and easy to clean. Placing an awning on the outside of the stand to shield the stainless steel counter from the sun will keep the concession stand cooler and prevent patrons from being burned. This counter is also too high for the small children and they have a difficult time seeing over the counter, a step is recommended for them.

In this proposal suggestions have been included on where to move the equipment. The revised drawing number five indicates where the equipment has been placed and the changes made to the facility. (Appendix J)

The recommended changes begin in the original room of the concession stand. The first is the addition of lockers for the employees. The lockers are on the wall and have replaced the chest freezer and counter. These have been installed to hold the employees' personal possessions so they are safe, secure, and sanitary. They are 18 inches high, by two feet wide, and 30 inches deep.

The ice maker is located next to the lockers also replaced a counter. It was moved from its original location by the door to discourage people from dipping into the ice with their personal

drinking cups. The original ice machine has been changed from crushed ice to cubes.

The cubed ice requires the use of less soda and remains in a drink longer. It is dispensed by a lever that pours the ice into the containers that are filled at the soda machines. This machine will make 750 pounds of spiral shaped ice a day. (Appendix A).

Near the door where the ice machine was located there is now an ice dispenser. It holds 200 pounds of ice. However it does have to be filled manually. It also prevents the people from entering too far into the room for ice. (Appendix B)

The counter top by the sink has a sprayer and a garbage disposal. A small garbage disposal, a one and a half horse power model has been selected. The sprayer attaches to a special sink faucet and is on a flexible hose that is easy to use and will hang over the garbage disposal. This disposal/sprayer will prevent the food from clogging the sewage pipes. The disposal also will save the employees cleaning time. The high power of water will remove food quickly so less time will be wasted. (Appendix C)

The microwave ovens and all food preparation equipment will be removed from the counter top in the original food preparation room. This will prevent problems with the equipment near water and it will relocate the equipment nearer to the food storage areas.

The open cabinet space under the sink and long counter will be enclosed with doors. The doors will provide an enclosed secure area to store the chemicals that are used in daily cleaning operations. The mops, brooms, dust pans, and etc will be located on a hanging rack near the sink. The mop bucket can be placed between the two sinks which is closer to the water and the cleaning supplies. There will be a wall to separate this cleaning area from the rest of the room. This wall would be three inches thick and covered in a water proof material on both sides.

On the other side of this wall there is a set of storage racks. The racks are of a wire or solid stainless steel construction. They are easy to clean and durable. The lowest shelf is more than 6 inches off of the floor so food and paper goods can be stored on the shelves. This is in compliance with the local health codes. (Appendix D)

There is a freezer in this food preparation room. It is used for long term storage of perishable goods. It has been relocated where the ice machine was originally.

The second foodservice room is also changed for a better arrangement. All of the cooking equipment has been moved into this room and is relocated near the refrigerator and freezer. The new arrangement of the equipment, does provide for a better work triangle, can reduce the number of workers that will be needed, and will decrease the amount of time that was spent preparing and cooking the food. The patron's orders can easily

be called to the cooks behind a large table that has replaced the island. Most of the cooking equipment is now located on this table . The refrigerator and table contain the foods that are needed for the day. There is a low table where the workers can prepare the food and assemble plates for the food before it is cooked. Then the food and plates are carried to the microwaves on the table and cooked. Once the food is prepared, the cooks pass it to the cashiers who hand it to the patrons.

Currently, all of the cooking equipment is kept in the back half of the second food production room. The popcorn popper is located on the counter to the right of the door. When the machine is in the same room with the cook s there is less of a chance for burned popcorn. (Appendix E)

The soda rack has been moved from the opposite side of the room. It is now closer to the door. The boxes of soda can be stored under the cash registers. A sturdy step will help shorter employees place the boxes of syrup mix on the top shelf.

There are dual stations for the soda dispensers. These dispensers have also been changed. The ice no longer has to be removed from the chest with a scoop. This will prevent contamination of the ice. The soda dispensers are filled with 100 pounds of ice cubed or shaved from the top of the machine. The dispensers have six spigots to pour soda. (appendix F)

The upper counter will have three cash registers . The first will be by the soda dispenser on the right, the other two

will be by the wall supports. Thus, each window will have its own cash register to hasten service.

The three lines will be divided into two full service lines and one express line. The express line will only serve soda, potato chips, popcorn, and pretzels. The other two lines will serve the full range of food.

The counters will be cleaned with spray bottles that contain a dilute solution of bleach. The concentration should be 50 parts per milliliter. This concentration should be written on the bottle. The bottles are secure, sanitary, and can be stored under the counter along with a wiping cloth.

There is a stainless steel table near the soda machine for the snow cone machine. This machine shaves ice cubes and also dispenses that syrup. In addition, there is a drain that removes the excess water from the ice. The snow cone machine is close to a drain in the floor. It is convenient to drain the water that collects in the bottom. of the pan.

Beside the cooling unit, a low table has been added to the plan. There is enclosed shelves under this table for the storage of paper goods. The table is low enough the equipment will not interfere with the access to the fuse panel on the wall. This is also where the clean plates and hamburger and hotdog buns will be stored prior to service.

The original refrigerator and freezer will be placed where the cooking equipment is now located. The table will be four

feet away from the freezer and refrigerator to assure easy access.

In the center of the room there is a large stainless steel table which has replaced the enclosed island. This unit is 36 inches wide, 30 inches tall, and eight feet long so the employees can work from both sides. The cooking equipment is kept on the side toward the refrigerator. On the right there are two stacked microwave ovens. There will be two and a half feet of open space which will be used for food preparation and passage of food to the cashiers. On the left, the original hot dogger and two nacho warmers will be placed. All of the trays , and wrappers will be kept under the counter on movable shelves. The lowest shelf will be six inches off of the floor. The whole table will be enclosed by 24 inch lockable sliding doors.

The microwave ovens that are recommended are different from those the concession stand is using now. The microwave ovens should have a large enough capacity to permit preparation of three ten inch pizzas simultaneously. The microwave ovens should also have a turn table and an adjustable timer to enhance preparation.

The second room of the concession stand will be covered with rubber floor mats to make standing on hard floors easier for the employees, and also to provide elevation form wet and sticky floors. These mats should be totally cleaned at the close of each day.

The concession stand is in need of two overhead fans to circulate the air and cool the concession stand.

The entire Recreational center is under a master fare alarm system. The addition of two small ones (battery operated) would provide additional protection. The Recreational Center should also consult a fire protection service concerning the locations for fire extinguishers. This would also provide an added measure of safety.

The last piece of equipment that requires change is the signage that the concession stand uses to list the food items and prices. This information would be on plastic strips that are secured under Plexiglas. When the items are no longer in stock a piece of opaque plastic could be slid over the item. The sign structure would be similar to an easel's.

The employee manual has been revised. These changes occur in the sections called Employee Relations and Equipment. The section on Employee Relations has been changed from a brief statement on using polite manners. It now is an explanation of what is expected of employees and how they should behave when serving the public. The expanded section covers areas in patron/employee relations from respect to gossip, to the suggestions on how the service may be improved. It covers all areas where the employees may have problems. (Appendix G)

The section on the equipment has also been expanded. The first gave very little detail on how to open the concession stand or how to clean when the day is over. With the revision both

have been expanded. After opening procedures are explained the cleaning procedures for the equipment is explained. Each piece of equipment has setup, use, and the clean up explained in conjunction with the food items that are sold. (Appendix H)

An additional page, the last one in the manual for easy removal, states that the employees are responsible for the information in the manual. This is a checkpoint to provide that the employees have read and UNDERSTAND the manual. The supervisor of the concession stand will be the person responsible for this communication. Both parties will then sign the paper and it will be kept on record. The process of going over the manual and responding to the questions should be done every year. This will make sure the employees do read the manual and use the information provided. (Appendix I)

All of these areas, if they are changed as proposed, will help the concession stand better serve the City of Kettering and retain better satisfied patrons.

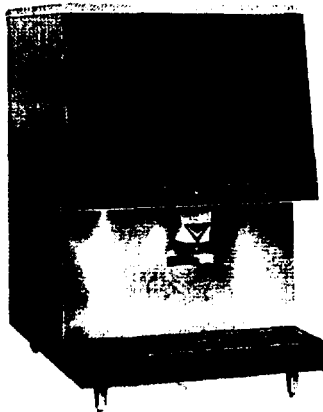
Appendix A

The Ice machine should be changed from a chest to a dispenser to abide by local health regulations. The chest ice machine can become contaminated. Employees and guests reach in and dip cups out of the ice. The lifeguards also walk in the room in their bare feet to get ice, breaking additional health codes.

MFD-50 Manual Fill Cube Dispenser

Compact, countertop ice dispenser is ideal for all self-ice food facilities. Low profile complements any counter, display and ensures fast, easy, ice refill. Dispensable storage capacity is 50 pounds.

Ice delivery regulator (patent applied for) has 5-setting adjustment. Minimizes ice spillage, makes it easier to fill containers with small openings.



MFD-50 Manual Fill Cube Dispenser

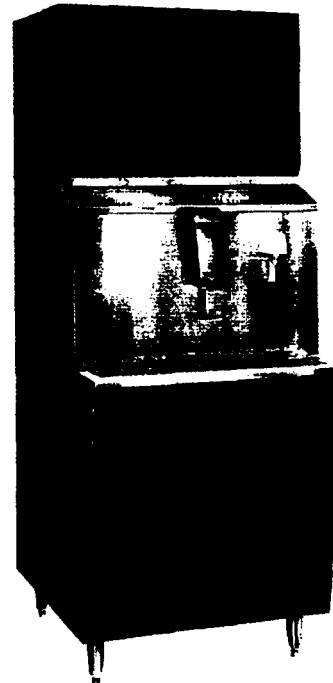
Model Number	Control	Dispenser Storage Capacity	Minimum Ampacity	Maximum Fuse Size	Shipping Weight
MFD-50	Trigger	50	3.0	15.0	97

Basic Electric 115/60/1. Dispenses Manitowoc Dice ($\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{4}$ ") or Half Dice ($\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{2}$ ") cubes only. 6', 3-wire cord with 3-prong ground type plug. Motor 0.10 HP... permanently lubricated motor and gear box. Order cuber and storage bin separately. Approvals: NSF and UL.

MDB-290 Cube Dispenser

18

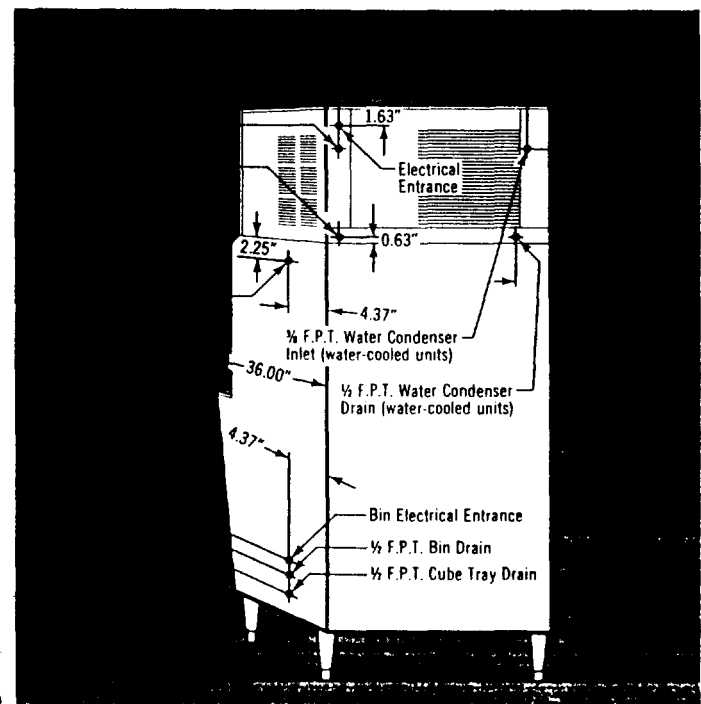
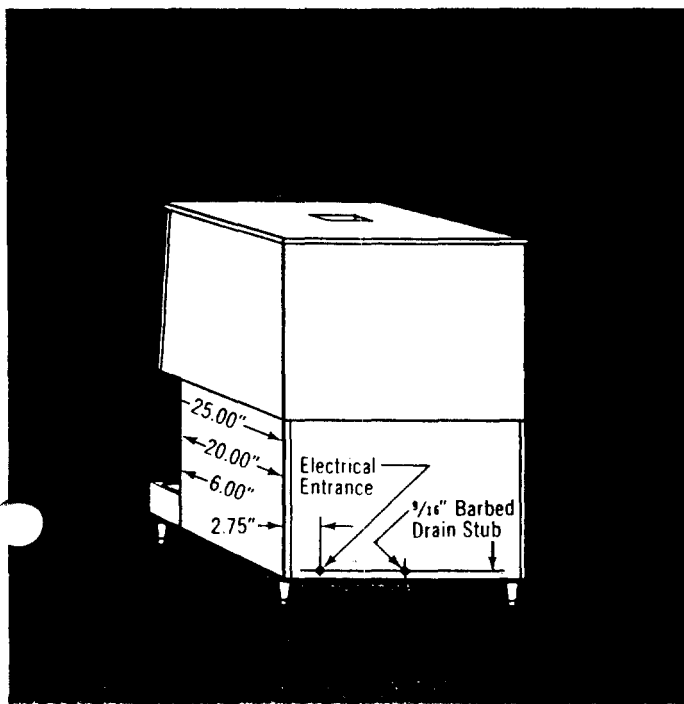
Long time favorite for hospitals, nursing homes, institutions, schools, in-plant cafeterias and other foodservice operations where strict sanitation requirements and dependability are important. Use with Series 400 Cuber to produce up to 410 pounds of ice per day. Dispenser storage capacity is 275 pounds. Glass trigger controls for dispensing water and ice standard. Fills glasses and other containers fast. Ice chute accepts up to 8.75" container height. Front panel can be hole-punched to accommodate remote post-mix drink valves. Contact factory for details.



MDB-290 Cube Dispenser, Series 400 Cuber, 606 Adjustable Legs

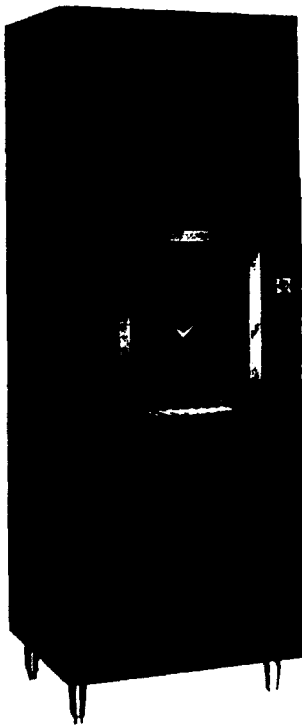
Model Number	Cuber Model	Dispenser Storage Capacity	Minimum Ampacity	Maximum Fuse Size	Shipping Weight
MDB-290	400	275	6.0	15.0	376

Basic Electric 115/60/1. Note: Separate circuit required for both cuber and dispenser. For Stainless Steel add "S" to "Model" number. Use only $\frac{1}{4}$ " x $\frac{1}{4}$ " x $\frac{1}{4}$ " Dice Cubes in dispenser. For ice cube production details refer to Series 400 production chart, page 7. Order cuber separately. Approvals: NSF, UL, and CSA.



Series 361 Cube Dispenser

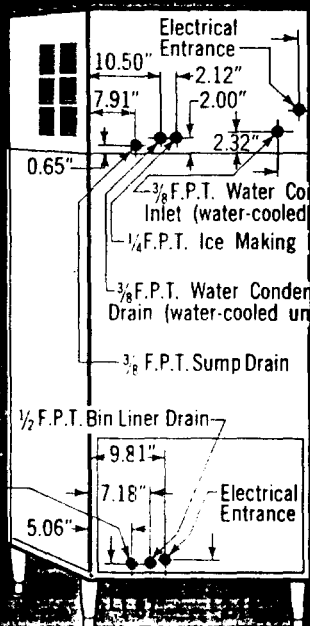
Designed for bucket filling in hotels, motels and a wide variety of other applications. Push button control standard with key operation optional. Meets growing trend toward sanitary ice dispensing. All ice making and dispensing components sealed in. Use with Series 400 Cuber to produce up to 410 pounds of ice per day. Dispenser storage capacity is 280 pounds.



AM-0362 Key Operated Cube Dispenser
Series 400 Cuber, 606 Adjustable Legs

Model Number	Control	Dispenser Storage Capacity	Minimum Ampacity	Maximum Fuse Size	Shipping Weight
AM-0361	Push Button	280	5.8	15.0	330

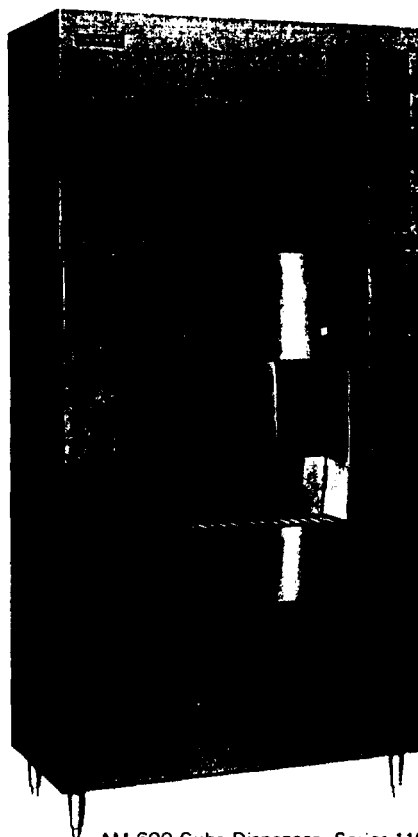
Basic Electric 115/60/1. Approvals: NSF, UL, and CSA. Notes: Separate circuit required for both cuber and dispenser. Use only $\frac{3}{8}$ " x $\frac{1}{8}$ " x $\frac{1}{8}$ " Dice Cubes in dispenser. For ice cuber production details refer to Series 400 production chart, page 4.



Series 600 Cube Dispensers

For hospitals, nursing homes, resorts, clubs, hotels, motels, schools, colleges...anyplace high volume is a key requirement.

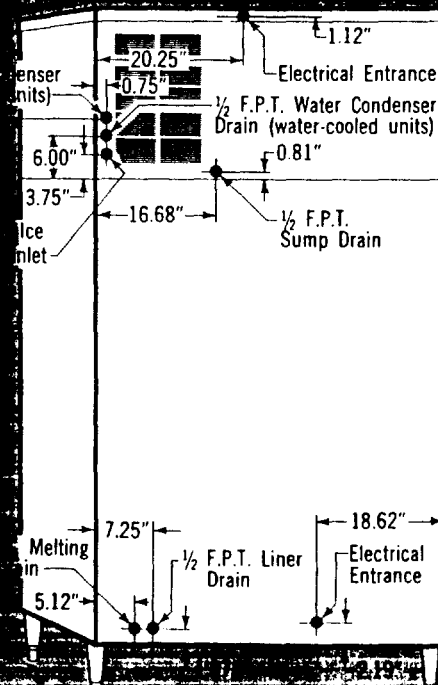
Choice of cubers... available for either 610 pound or 1120 pound daily production... 550 pound storage bin capacity with either cuber. Dispenser options include: (1) twin dispensing, push button ice; (2) twin dispensing, push button and trigger ice, portion control, trigger water; and (3) single long chute, push button ice.



AM-600 Cube Dispenser, Series 1100 Cuber, 606 Adjustable Legs

Model Number	Recommended Cuber Models	Dispenser Storage Capacity	Basic Electrical Characteristics	Minimum Ampacity	Shipping Weight
AM-0651	600/1100	550	230/60/1	5.8	546
AM-0654	600/1100	550	230/60/1	5.8	546
AM-0661	600/1100	550	230/60/1	5.8	546

Approvals: NSF, UL, and CSA. Separate circuit required for both cuber and dispenser. Use only $\frac{3}{8}$ " x $\frac{1}{8}$ " x $\frac{1}{8}$ " Dice Cubes in dispenser. Maximum Fuse Size 15.0 Amps. For ice production details refer to Series 600 production chart, page 4 and Series 1100 production chart, page 5.



REMCOR

SPIRAL ICEMAKER-DISPENSERS

NOW WITH 850 LB./DAY ICE PRODUCTION
AND 250 LBS. ICE STORAGE!

COMBINATION
ICEMAKER-
ICE DISPENSER

OR

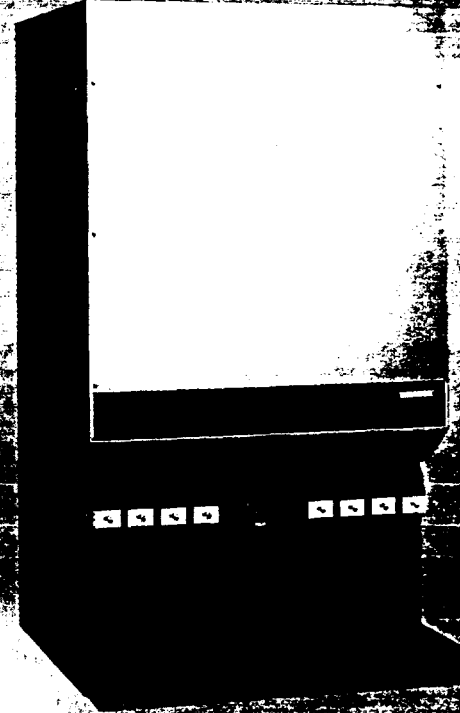
COMBINATION
ICEMAKER-ICE/POST-MIX
DISPENSER



MODEL
SID850A-250S

CRYSTAL
CLEAR

Unique, Spiral-Shaped
Hard Ice!



MODEL
SID850A-250S-BC

Whichever unit you choose, you will receive **QUALITY** — which is REMCOR's trademark. Each factory run-tested machine will provide the same trouble-free performance you have come to expect from REMCOR. Now for higher volume usage a combination icemaker-dispenser to handle increasingly greater self-serve needs. — A demand until now unfilled and when combined with REMCOR's patented coldplate system it becomes a complete ice and soda factory.

FEATURES

850 lbs. per day, on hard and dry
"Spiral Cube" ice.

250 lb. ice storage hopper to provide
enough ice when you need it most.

Beverage valves and Coldplate
system for a complete all-in-one ice
and beverage station.

Energy efficient — outperforms all
others. As low as 5 kwh per 100 lbs.
of ice.

The widest and deepest sink available —
to avoid ice spillage and beverage splash.

Manual fill access door.

Stainless steel exterior.

Stainless Steel Evaporator — designed
to last the life of the unit.

Automatic and sanitary self-service.
Your customers or employees never
touch the ice.

Two Year Warranty.

Removable air filter — keeps condenser
clean.

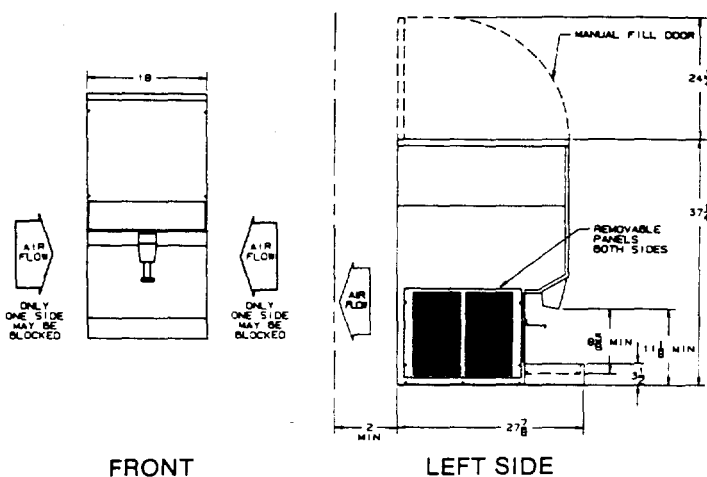
REMCOR

REMCOR PRODUCTS COMPANY

500 REGENCY DRIVE • GLENDALE HEIGHTS, IL 60139-2268 • 708-980-6900

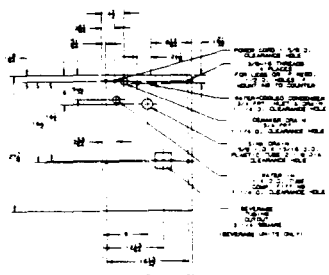
REMCOR[®] SPIRAL ICEMAKER-DISPENSERS

S.I.D. 350/35



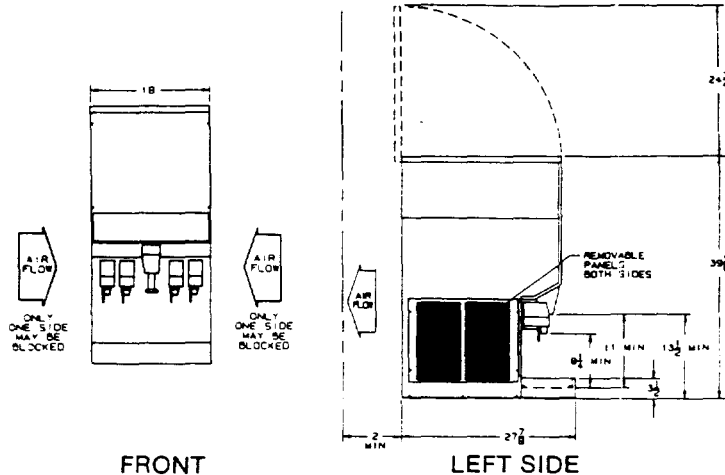
FRONT

LEFT SIDE



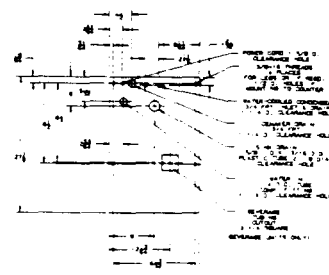
MOUNTING TEMPLATE

S.I.D. 350/35-B



FRONT

LEFT SIDE



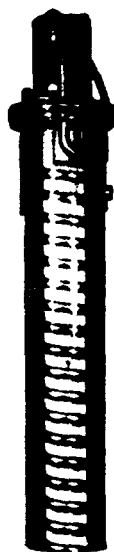
MOUNTING TEMPLATE

ICE PRODUCTION (lbs./24 hrs.)

		WATER TEMPERATURES				
		40	50	60	70	80
AIR TEMP.	60	376	351	336	314	294
	70	339	317	303	286	269
	80	304	285	272	256	240
	90	269	252	241	226	212
Water Cooled		339	317	303	286	269

SPECIFICATIONS

	S.I.D. 350-35	S.I.D. 350-35-B
Ice Storage Capacity—	35 lbs.	35 lbs.
Drain Connection— 2 Required	3/4" FPT Ice maker 5/8" O.D. Tube Sink Drain	3/4" FPT Ice maker 5/8" O.D. Tube Sink Drain
Electrical Connection—	6' 3-wire cord with 3-prong ground type plug	6' 3-wire cord with 3-prong ground type plug
Electrical-Volts—	115v 2-wire	115v 2-wire
Amperage—	16.5	16.5
Shipping Weight (approx.)—	175 lbs.	175 lbs.
Compressor—3/4 h.p.—	R-12 Refrigerant	R-12 Refrigerant

S.I.D.
EVAPORATOR
ASSEMBLY

Produce And Dispense Ice Using The Minimum Of Counter Space With Maximum Efficiency

The Remcor S.I.D. (Spiral Ice maker-Dispenser) is a unique, self-contained, countertop unit which automatically produces **hard** clear **cube-quality** ice and stores it in a sealed, insulated hopper for sanitary dispensing. The ice is made by an innovative, patented process on a spiral-shaped, stainless steel evaporator and produces true cube quality ice on the outside of the tubes. There are **no augers**, no compressing of flaked ice, no bearings no high gear motor loads in the ice making process. The unit has been designed to be simple, yet effective, to provide many years of trouble-free operation.

ACCESSORIES AVAILABLE FOR ALL REMCOR DISPENSERS:

- Portion control — provides adjustable ice portions.
- Water valve—distinct from beverage drink heads.
- Keyswitch—controls power to the beverage system for night security and ease of cleaning.
- Beverage refrigeration units.

DISTRIBUTED BY:



(Specifications subject to change without notice.)

3.517.880 3.739.842 4.215.803

4.227.377 4.300.359 4.346.824

4.429.543 4.513.892 DES.276.814

Canada 912.514(1972) Canada 936.855(1973)

Other Patents Pending.

All models are U.L. and N.S.F. listed. Models are also available with the Canadian Standards Association Approval.

REMCOR

REMCOR PRODUCTS COMPANY

500 REGENCY DRIVE • GLENDALE HEIGHTS, IL 60139-2268 • 708-980-6900

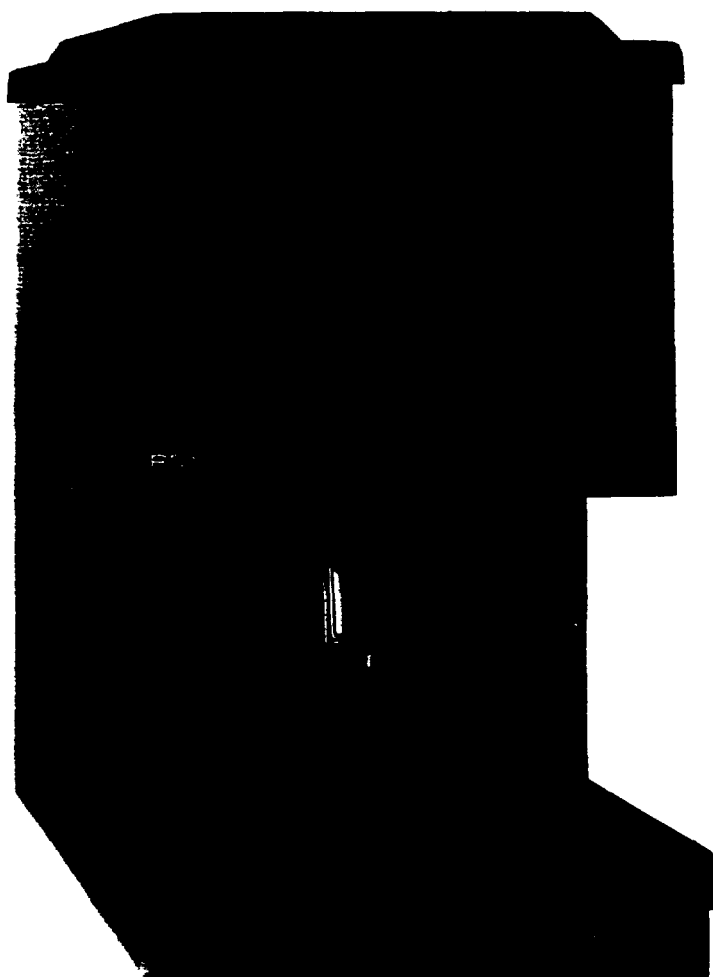
Appendix B

An additional, ice dispenser should be purchased to dispense ice to avoid the contamination. By using the dispenser the employees and guests will not touch the ice. This improvement will be in compliance with the local health regulations. The proximity of the dispenser to the door will prevent the lifeguards from walking through the food preparation area.

ICE DISPENSERS

From REMCOR

Dispense cubes or cubelets, cracked or chipped ice with gentle pressure against the control lever

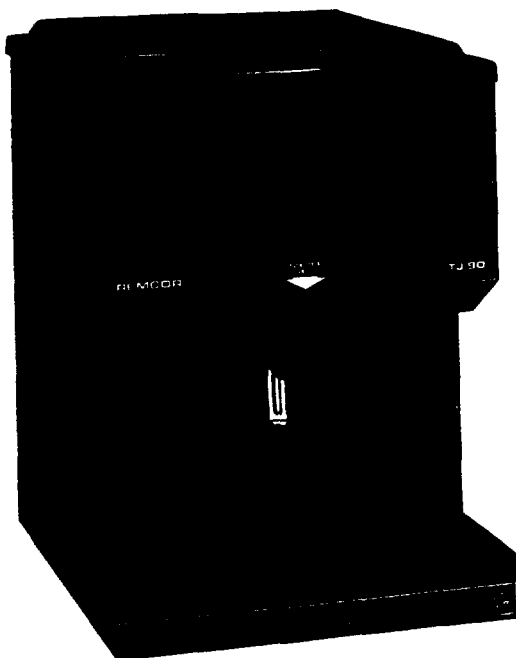


Model TJ40E

45 lb. ice storage capacity.
Neutral beige color cabinet
with baked enamel finish.
Attractive simulated walnut
woodgrained vinyl-clad front panel.

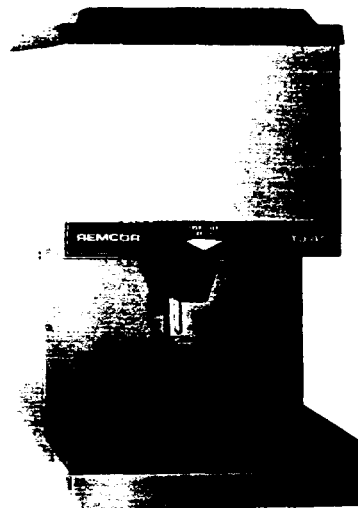
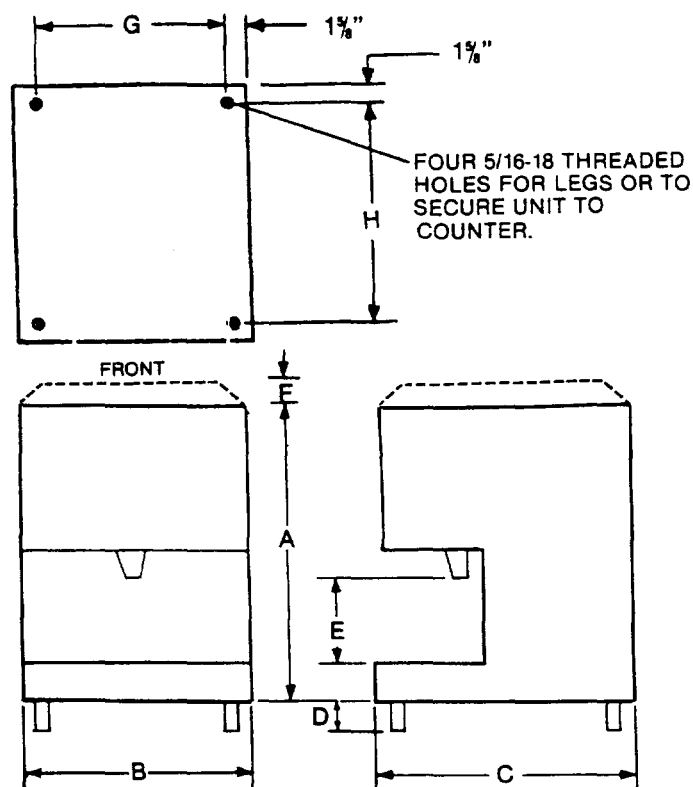
The foremost ice dispenser in the industry, in use for over 15 years in thousands of applications, has been improved to provide even greater service, dependability and quality.

- Simplified dispensing system design for improved reliability with ALL types of cracked and cubed ice. Cannot be used with flaked or crushed ice.
- Thermo-formed ice hopper resists wear.
- Improved electronics throughout for utmost dependability.
- The 45 lb. ice capacity unit is the most compact countertop manual dispenser available
- REMCOR Ice Dispensers, available in both 45 lb. and 90 lb. sizes, solve your ice service problems the sanitary, economical way, when used in conjunction with any remote ice making source.
- Automatic and sanitary—your customers never touch the ice.
- Self-Service—Eliminates the cost for employees to serve ice.
- Perfect for convenience stores, self-service food lines, counter tops, waitress stations, back bars—wherever sanitary, trouble-free ice service is needed.
- Manually fill the ice dispenser from any ice making source. Avoids need for a costly new, separate ice maker to serve only the dispenser.
- Finest steel construction throughout. Available in baked enamel finish, as shown, or all stainless steel construction.
- Ice stays frozen longer—thermo-formed hopper with urethane foam-in-place insulation reduces melting.
- Simple installation. Merely connect the drain line and plug in the power cord.
- Two year warranty.
- Optional water faucet.



Model TJ90E

90 lb. ice storage capacity. Neutral beige color cabinet with baked enamel finish. Attractive simulated walnut woodgrain vinyl-clad panel.



Model TJ45S

45 lb. ice storage capacity. All stainless steel construction.

SPECIFICATIONS	Model No. TJ45E* and TJ45S**	Model No. TJ90E* and TJ90S**
Ice Storage Capacity—	45lbs.	90lbs.
Drain Connection—	3/4" F.P.T.	3/4" F.P.T.
Electrical-Volts/Phases/Cycles—	115/1/60	115/1/60
Amperage—	3.0	3.0
Shipping Weight(approximate)—	65lbs.	100lbs.
Electrical Connection—	6' 3-wire cord with 3-prong Ground-Type Plug	same

DIMENSIONS:

A	26 1/2"	30"
B	16"	22"
C	22"	28"
D	2 1/2"	2 1/2"
E	7"	9"
F (lid)	1 1/8"	1 1/8"
G	12 3/8"	18 3/8"
H	18 3/8"	24 1/2"

*TJ-45/90E—Enamel

**TJ45/90S—Stainless Steel



Models are U.L. listed and approved by the National Sanitation Foundation and models are available with the Canadian Standards Association Approval

Manufactured under one or more of the following patents:

3,165,901 3,217,509 3,393,839 3,739,842
3,211,338 3,274,792 3,517,860 4,300,359

Canadian Patent 912,514 (1972)

Other Patents Pending

REMCOR® REMCOR PRODUCTS COMPANY
500 Regency Drive
Glendale Heights, IL 60139-2268
708-980-6900

ACCESSORIES AVAILABLE FOR ALL TJ DISPENSERS

- Portion Control—provides adjustable ice portions.
- Water Valve—distinct from beverage drink heads
- Automatic Ice Level Signal—light indicates low ice level in hopper.



IN-SINK-ERATOR® COMMERCIAL DISPOSER

½ H.P. Model SS-50

(SUPERSEDES MODEL 128)

IN-SINK-ERATOR ½ H.P. commercial disposer is designed for continuous operation in restaurants, hotels, hospitals, schools and cafeterias. Quick, efficient and sanitary removal of kitchen waste is assured with this IN-SINK-ERATOR disposer.

SPECIFICATIONS

GRIND CHAMBER: Made of stainless steel for maximum strength and sanitation — corrosion resistant.

MOUNTING ASSEMBLY: ¾" Hycar resilient mounting above grind chamber isolates sound and eliminates vibration. No metal to metal contact between disposer and working area top. Mounting is enclosed in chrome plated covers for sanitation and appearance.

STATIONARY AND ROTATING SHREDDERS: Made of tough, thick precision cast high carbon, high nickel, high chrome alloy, resistant to corrosion and designed for superior grinding of kitchen waste. Rotating shredder is a one piece casting. Optional selection of a manual reversing switch (REVERSING ACTION at slight additional cost) will permit rotating shredder to be operated in a reverse direction for longer shredder life.

MOTOR: ½ H.P. totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Induction type. Single-phase is capacitor-start type. Provided with built-in manual reset thermal overload protection. Available in 115/230 volts, 60 cycle, single phase A.C., (8.4/4.2 Amps) — 208 volts, 60 cycle, single phase A.C., (4.5 Amps) — 208 volts, 60 cycle, three phase A.C., (2.3 Amps) — 230/460 volts, 60 cycle, three phase A.C., (2.0/1.0 Amps). Stainless steel motor shield for sanitation and appearance.

MAIN BEARINGS: Double-tapered Timken roller bearings provide a shock absorbing cushion.

CENTRIFUGAL MOISTURE SHIELD: Protects bearings and motor.

PRESSURE-RELIEF VENT: Prevents loss of lubrication due to pressure — removes condensation.

MOTOR SHAFT SEALS: Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.

WASTE OUTLET: 1½" (Minimum drain line size 2").

RECOMMENDED COLD WATER REQUIREMENTS: 5 GPM (4 GPM minimum).

FINISH: Stainless steel, and chrome plated. Paint free for lasting sanitation.

STANDARD ACCESSORY ASSEMBLIES: A selection of 16 gauge stainless steel bowl sinks in 12", 15", & 18" diameters and three styles: A, B, & C. Collar adaptors for trough installations. Collar adaptors with safety baffle and stopper for sinks. Sink flange mounting assembly for 3½" to 4" standard sink openings.

SPECIAL ADAPTORS are available for replacing competitive and existing ISE units.

OPTIONAL ACCESSORIES: See reverse side.

MODEL NUMBERS

SS-50-5	Sink Flange Mounting Assembly for 3½"-4" Standard Sink Opening.
SS-50-6	Collar Adaptor for Trough-Type Installations.
SS-50-7	Collar Adaptor for Sinks, With Hycar Safety Baffle and Stopper.
SS-50-12A	12" "A" Bowl Sink Assembly
SS-50-12B	12" "B" Bowl Sink Assembly
SS-50-12C	12" "C" Bowl Sink Assembly
SS-50-15A	15" "A" Bowl Sink Assembly
SS-50-15B	15" "B" Bowl Sink Assembly
SS-50-15C	15" "C" Bowl Sink Assembly
SS-50-18A	18" "A" Bowl Sink Assembly
SS-50-18B	18" "B" Bowl Sink Assembly
SS-50-18C	18" "C" Bowl Sink Assembly

Above standard models include Manual Starting Switch, Solenoid Valve and Syphon Breaker.

IN-SINK-ERATOR
Racine, Wisconsin 53406



BOWL SINK
A ASSEMBLY

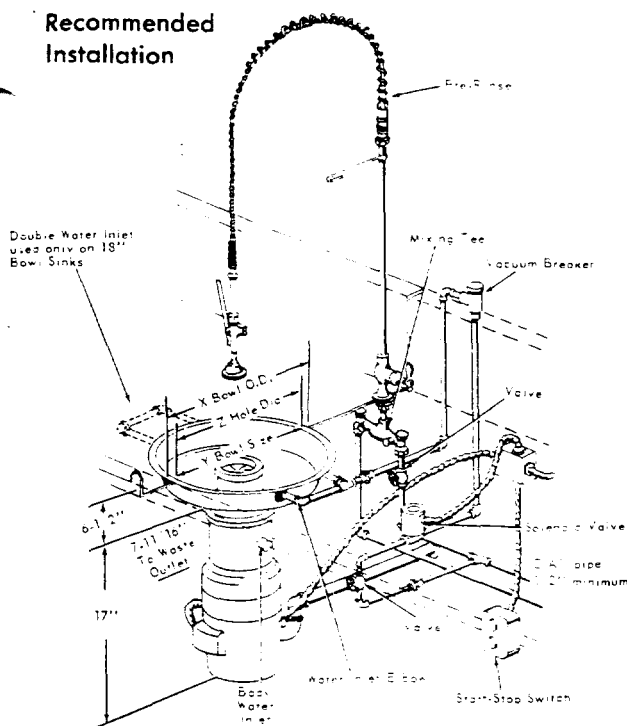


BOWL SINK
B ASSEMBLY



BOWL SINK
C ASSEMBLY

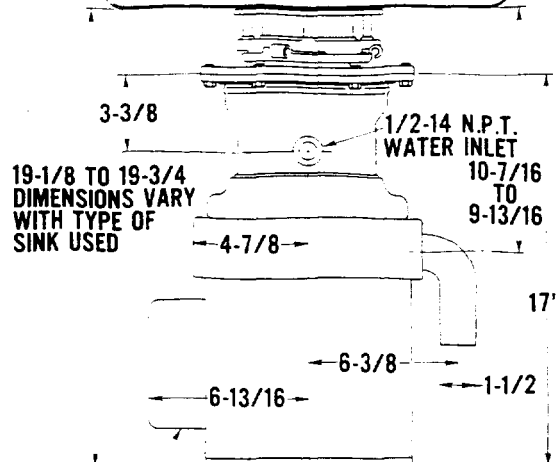
Recommended Installation



Connect Directly to Waste line and not through grease trap. Plumbing fittings, electrical wiring and pipe not included. Installation should be made in accordance with local codes.

MODEL SS-50-5 Illustrated

Designed to fit a standard sink with 3 1/2" to 4" strainer opening.

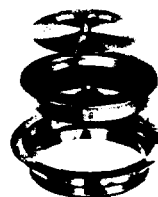


EXTERNAL ELECTRICAL CONNECTIONS

No. 6 Collar Adaptor



No. 7 Collar Adaptor



No. 5 Sink Flange Mounting Assembly



1/2 H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

Grind Chamber shall be stainless steel for maximum strength and sanitation. Mounting assembly shall include 3/4" thick Hycar resilient gasket enclosed in chrome plated covers with no metal to metal contact between base unit and table work area. Main bearings shall be Timken double-tapered roller. Shredders shall be high carbon, high nickel, high chrome alloy. Rotating shredder shall be one piece construction and designed for reverse action grinding.

Motor shall be 1/2 H.P. _____ volts, 60 cycle, _____ phase A.C. totally enclosed with built-in thermal overload protection, dual directionally controlled. A motor fan and stainless steel motor shield shall provide controlled powered airflow for cooling.

Motor and main bearings shall be protected with a centrifugal moisture shield and pressure-relief vent.

Unit finish shall be stainless steel, chrome plated and paint free. Disposer shall be IN-SINK-ERATOR Model SS-50 — _____ with optional accessories of _____.

OPTIONAL ACCESSORIES

(see accessory sheet)

- Master Control Centers: (see specification sheet)
 - Model CC-101
 - Model CC-202
- Manual Reversing Switch (for Reversing Action)
- Time Delay Relay 0-5 Min.
- Pre-Rinse
- Flow Interlock Switch
- Pre-Rinse Wall Bracket
- 18" x 22" Stainless Steel Sink (with Side Water Inlet, Safety Baffle & Stopper)
- Air Gap Inlet for 18" x 22" Sink
- Adjustable Support Legs
- Flow Control Valve
- Pressure Switch
- Quick Opening Valve
- Magnetic Starter

DIMENSIONS

X — Flange O.D.
Y — Flange I.D.
Z — Diameter of Work Table Hole

BOWL SINKS	X	Y	Z	HEIGHT
12"	13 1/2"	12"	12 1/4"	6 1/2"
15"	16 1/2"	15"	15 1/4"	6 1/2"
18"	19 1/2"	18"	18 1/4"	6 1/2"
ADAPTORS	X	Y	Z	HEIGHT
No. 6	7 13/16"	6 5/8"	6 7/8"	1 3/16"
No. 7	9 1/8"	7 5/8"	7 7/8"	2 1/16"
No. 5	FITS STANDARD SINK OPENING—3 1/2"—4"			2 3/4"

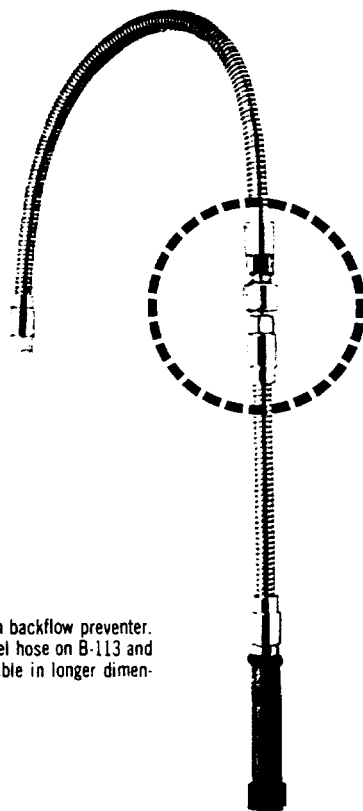
IN-SINK-ERATOR®

COMMERCIAL DIVISION
RACINE, WISCONSIN 53406



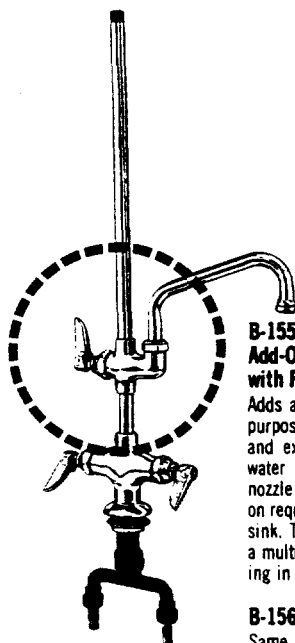
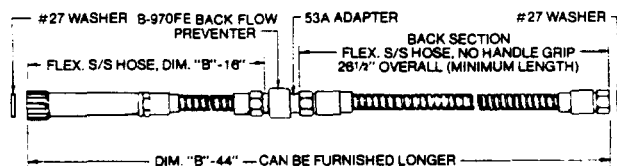
IN-SINK-ERATOR® DIVISION
EMERSON ELECTRIC CO.

Litho in U.S.A. Form No. C101-790



B-44V9
Pre-Rinse Hose
with Backflow Preventer

Flexible stainless steel hose with built-in backflow preventer. Normally replaces Dim. B-44 flexible steel hose on B-113 and other similar pre-rinse units. Also available in longer dimensions upon request.



B-155-ADF
Add-On Faucet for Use
with Pre-Rinse Units

Adds a swinging nozzle faucet to pre-rinse units for dual purpose utility — eliminating separate faucet installation and extra plumbing costs. Operates on same line and water controls as pre-rinse through diverter valve. 6" nozzle standard, but any length nozzles can be furnished on request, single or double jointed, for use on any type of sink. This exceptionally versatile combination unit offers a multitude of uses for rinsing, cleaning soaking and filling in kitchen and pantry.

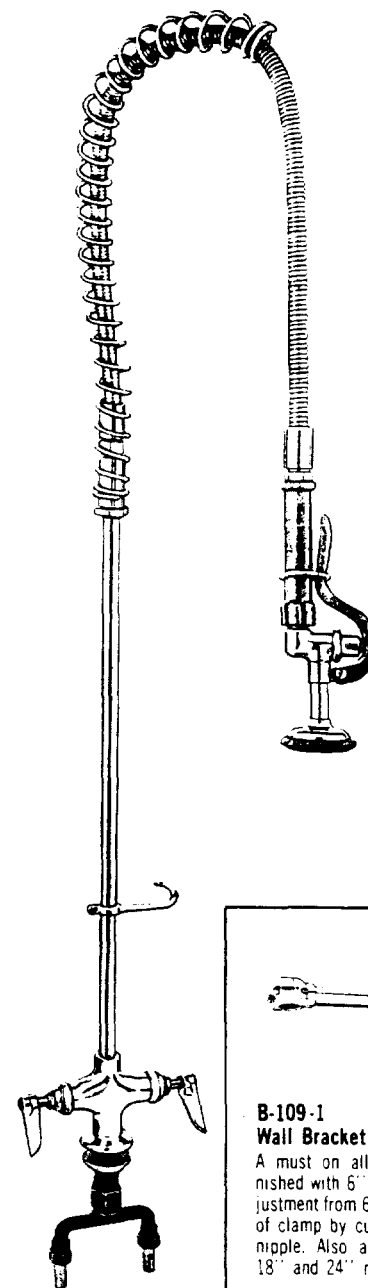
B-156 Add-On Faucet

Same as B-155 except with 12" nozzle.

B-157 Add-On Faucet

Same as B-155 except with 18" nozzle.

NOTE: The B-155 increases the height of a pre-rinse unit by about 4 1/4". If necessary to compensate, increase the length of the hose used.

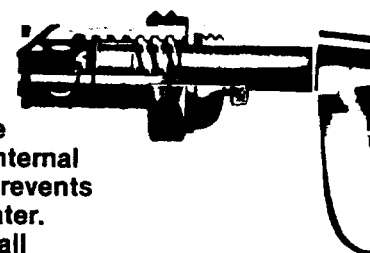


B-109-1
Wall Bracket

A must on all gooseneck units. Furnished with 6" nipple which allows adjustment from 6 3/4" to 2", wall to center of clamp by cutting off extra length of nipple. Also available with 9", 12", 18" and 24" nipples.

B-113
Pre-Rinse Unit

Complete pre-rinse unit includes a mixing faucet for obtaining correct water temperature. Deck type faucet has under-sink mixing spreader with built-in ball checks and 1/4" IPS tailpiece connections on 4" centers. Spring action type gooseneck gives a wide range of coverage. Unit is approximately 40" high with an overhang of about 15" and with 9" clearance. In normal position, the spray valve hangs approximately 31" below top of the gooseneck spring. Longer length hoses available on request.



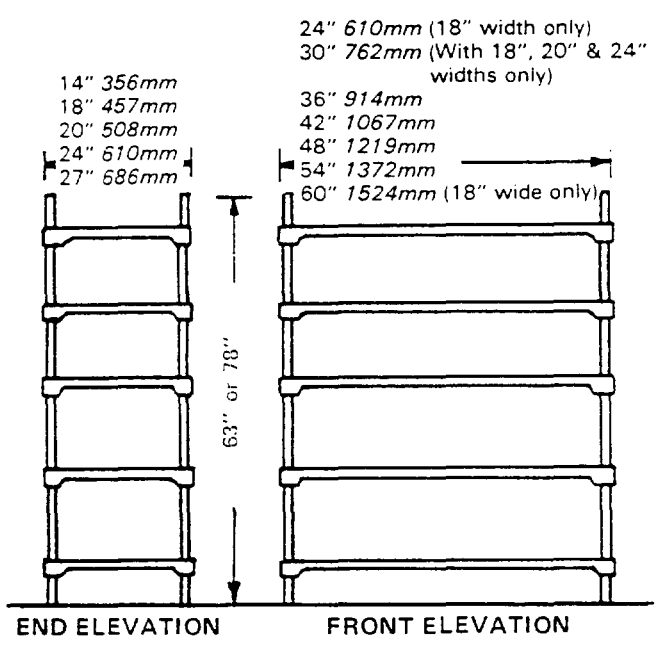
Eterna Cartridge
designed with internal
spring check. Prevents
cross flow of water.
Incorporated in all
Pre-Rinse units.

Appendix D

These storage racks are very durable. this is needed to store the nonperishable food products and the snow cone syrup. These shelves are easily cleaned and will withstand the intended use. he items that are used rapidly can be stored conveniently to facilitate the needs of the patrons.

DETAIL AND DIMENSIONS

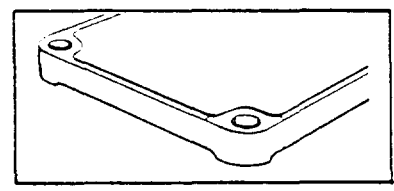
MARKETIER™ NO. 18 GAUGE SHELVING



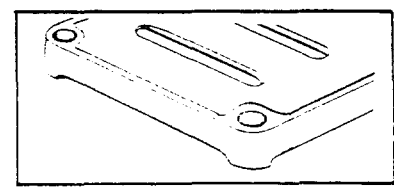
AVAILABLE TYPES		
TYPE	MATERIAL	TYPE NO.
Solid Flat Surfaced	Stainless Steel	MSF
	Markalloy*	MAF
Louvered 1" louvers with 2 1/2" flat spacers	Stainless Steel	MSL
	Galvanized	MGL
Embossed 2" Embossments with 2" flat spacers	Stainless Steel	MSE
	Markalloy*	MAE

*Epoxy Coated

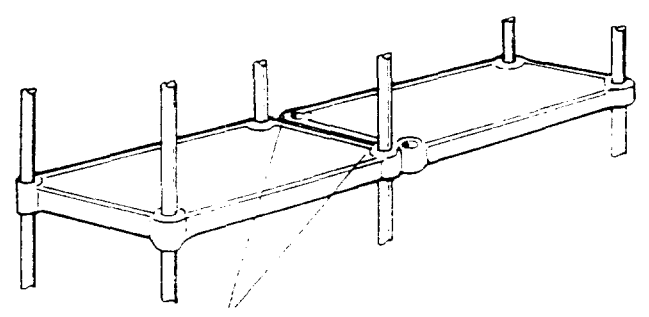
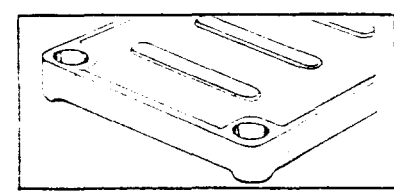
SOLID



LOUVERED



EMBOSSSED



SHELF CLAMPS FOR ADJACENT SECTIONS
ELIMINATE NEED FOR 4 POST.

Printed in U.S.A.

FOOD SERVICE EQUIPMENT
marketier shelving



SPEC. NO. R-1533E 5/82

Market Forge Co.

35 Garvey St., Everett, MA. 02149
Tel. (617) 387-4100, Telex 94-9414, Cable MAFORCO



MARKETIER™ NO. 18 GAUGE SHELVING

JOB NO. _____
ITEM NO. _____
NO. REQUIRED _____



DESCRIPTION: Shall be Market Forge Marketier Shelving Type No. ____ (refer to chart on back) constructed of:

- ☐ Stainless Steel ☐ Solid ☐ Louvered ☐ Embossed
☐ Galvanized ☐ Louvered
☐ Markalloy* ☐ Solid ☐ Embossed

SHELVES

Each shelf shall be made from one sheet of No. 18 gauge material with all four corners uniformly coped to exact contour to receive internal corner casting in crevice-free alignment. Shelves shall be equipped with set screws at each corner to allow shelves to be installed or adjusted at any desired spacing. Shelf corner castings shall have a hole to take 1" O.D. shelf post. Shelves shall be available in any combination of the following widths and depths as designated or as shown on plans.

- Lengths: ☐ 24" 610mm (18" wide only)
☐ 30" 762mm (with 18" 20" and 24" widths only)
☐ 36" 914mm ☐ 42" 1067mm
☐ 48" 1219mm ☐ 54" 1372mm
☐ 60" 1524mm (18" wide only)

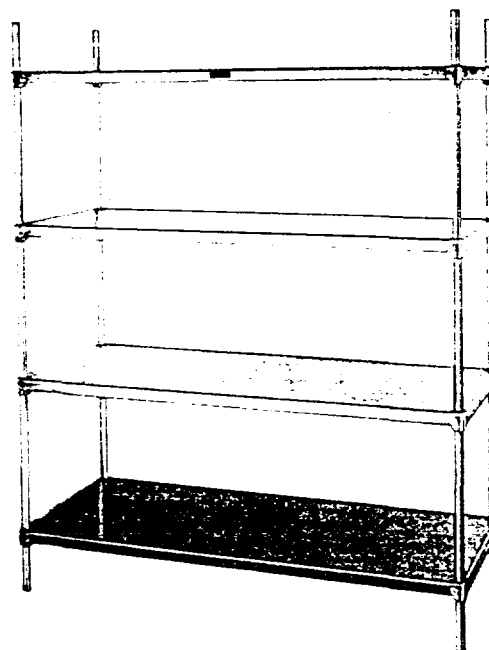
- Widths: ☐ 14" 356mm ☐ 20" 508mm
☐ 18" 457mm ☐ 27" 686mm
☐ 24" 610mm

Shelves shall be ____ tiers high (3 to 8) or as shown on plans.

POSTS shall be ☐ stainless steel or ☐ galvanized equipped with press fit plastic caps at the top and adjustable foot inserts at the base. Posts shall be marked at 2-inch intervals to assist alignment of shelves during assembly. Available in the following lengths:

- ☐ 63" 1600mm ☐ 78" 1981mm

In installations where multiple corner sections are required, removable and adjustable clips shall be provided (optional at extra cost) to rigidly support adjacent shelves — eliminating the need for corner post. In multiple sections, one section only shall require four posts and all adjacent sections two posts with two supporting clips per shelf. Shelves shall be delivered knocked down and packed in protective cardboard containers marked with the size and material of the contents.



Shelves shall be interchangeable with Mark-Wire shelves.

OPTIONAL AT EXTRA COST:

- ☐ Reinforcing Bars provide security against sagging under exceptionally heavy loads
☐ Adjustable Cushion Feet
☐ Adjustable Wall Brackets for fastening rear post to walls
☐ Back Ledges
☐ End Ledges
☐ Label Holders
☐ Dividers — front to back
☐ Shelf Clips

Note: For Mobile units consult Spec. No. R-1535.

*Epoxy Coated

The manufacturer reserves the right to modify materials and specifications without notice.

Market Forge Co.

35 Garvey St., Everett, MA. 02149

Tel. (617) 387-4100 Telex 94-9414 Cable MAFORCO

SPEC. NO. R-1533E 5/82



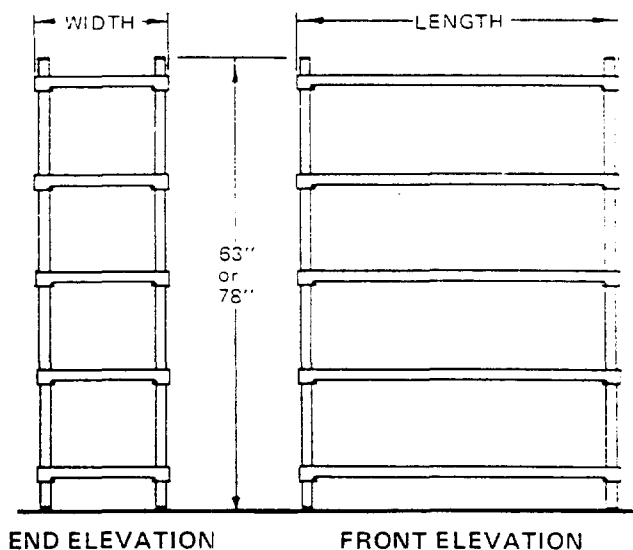
marketier shelving

DETAILS AND DIMENSIONS

MARK III NO. 16 GAUGE HEAVY DUTY SHELVING

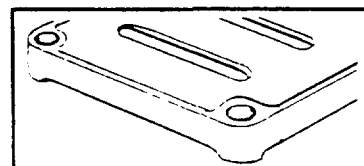


FIVE WIDTHS: ☐ 14" 356mm ☐ 18" 457mm
☐ 20" 508mm ☐ 24" 610mm
☐ 27" 686mm
 SIX LENGTHS: ☐ 30" 762mm ☐ 36" 914mm
☐ 42" 1067mm ☐ 48" 1372mm
☐ 54" 1372mm ☐ 60" 1524mm

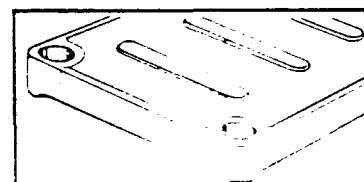


AVAILABLE TYPES		
DESIGN	MATERIAL	TYPE NO.
Louvered 1" louvers with 2½" flat spacers	Stainless Steel	HSL
	Galvanized	HGL
Embossed 2" embossments with 2" flat spacers	Stainless Steel	HSE
	Galvanized	HGE
Solid	Stainless	HSF
	Galvanized	HGF

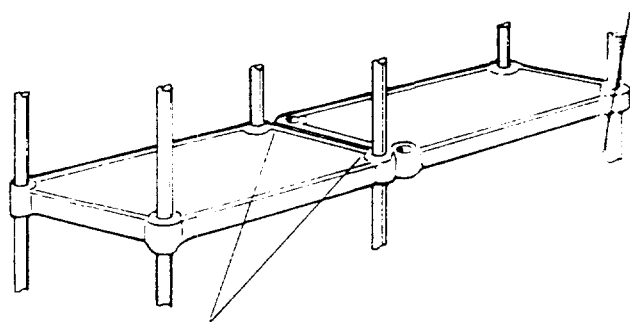
LOUVERED



EMBOSSED



SOLID



SHELF CLAMPS FOR ADJACENT "U" AND "V" SECTIONS ELIMINATE NEED FOR 4 POSTS.

Printed in U.S.A.

FOOD SERVICE EQUIPMENT
heavy duty shelving



EC. NO. R-1674E 11/82

35 Garvey St., Everett, MA. 02149

Tel (617) 387-4100. Telex 94-9414 Cable MAFORCO



MARK III NO. 16 GAUGE HEAVY DUTY SHELVING

JOB NO. _____
ITEM NO. _____
NO. REQUIRED _____



UPRIGHT SECTION
4 TIER

DESCRIPTION: Shall be Market Forge Mark III Heavy Duty Shelving Type No. ____ (refer to chart on back) constructed of:

- ☐ Stainless Steel ☐ Galvanized
☐ Solid ☐ Louvered ☐ Embossed

SHELVES: Each shelf shall be made of heavy duty No. 16 gauge material with all four corners uniformly coped to exact contour to receive internal corner castings in crevice-free alignment. Shelves shall be equipped with set screws at each corner to allow shelves to be installed and adjusted at any desired spacing. Shelf castings have a hole to take 1 1/4" O.D. shelf posts. Shelves shall be available in any combination of the following widths and depths:

- ☐ Shelves, _____" long and _____" wide or as shown on plans.

- Lengths: ☐ 30" 762mm ☐ 36" 914mm
 ☐ 42" 1067mm ☐ 48" 1219mm
 ☐ 54" 1372mm ☐ 60" 1524mm
Widths: ☐ 14" 358mm ☐ 18" 457mm
 ☐ 20" 508mm ☐ 24" 610mm
 ☐ 27" 686mm

Shelves shall be _____ tiers high (3 to 8) or as shown on plans.

POSTS shall be ☐ stainless steel or ☐ galvanized equipped with press fit plastic caps at both the top and base and shall be available in the lengths of ☐ 63" 1600mm and ☐ 78" 1981mm.

In installations where multiple corner "L" or "U" shaped sections are required, removable adjustable clips shall be provided to rigidly support adjacent shelves — eliminating the need for corner posts and providing free storage areas at all corners. In multiple sections, one section only shall require four posts and all adjacent sections two posts with two adjustable clips per shelf. Shelves shall be delivered in two down and packed in protective cardboard marked with the size and material of the shelves.

OPTIONAL AT EXTRA COST: (Please specify)

- ☐ Adjustable bullet feet
☐ Adjustable wall brackets for fastening rear post to walls.
☐ Back ledges
☐ End ledges
☐ Label holders
☐ Shelf clamps

Note: For mobile models consult Spec. No. R-820.

The manufacturer reserves the right to change specifications and materials without notice.

Market Forge Co.

35 Garvey St., Everett, MA. 02149

Tel. (617) 387-4100. Telex 94-9414. Cable MAFORCO

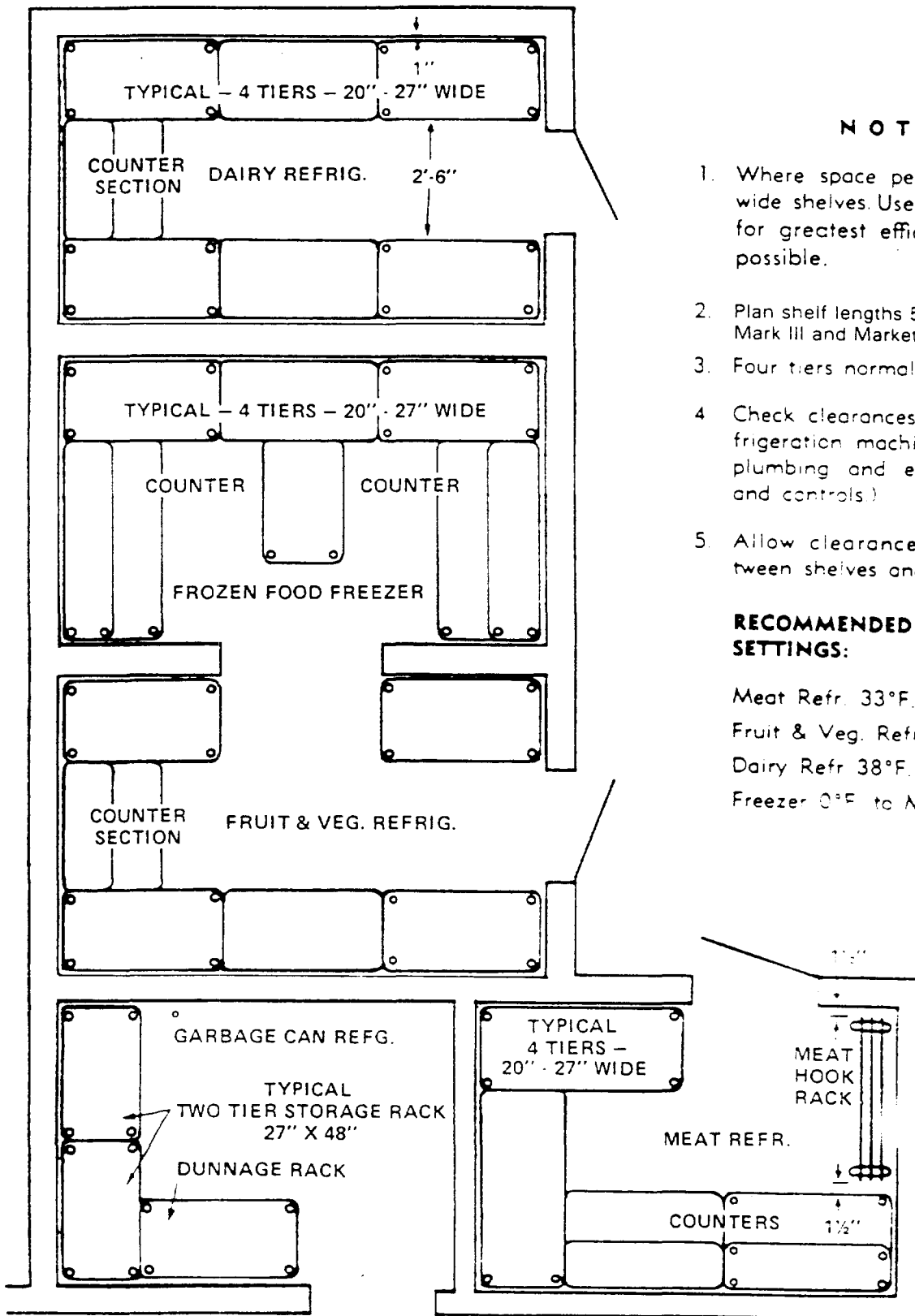
SPEC. NO. R-1674E 11/82



heavy duty shelving

MARKET FORGE SHELVING FOR WALK-IN REFRIGERATORS

Catalog contains detailed specification data for all items described in layout.



NOTES

1. Where space permits install 27" wide shelves. Use counter sections for greatest efficiency whenever possible.
2. Plan shelf lengths 54" and under for Mark III and Marketier.
3. Four tiers normally recommended
4. Check clearances required for refrigeration machinery (Blower, plumbing and electrical services and controls.)
5. Allow clearances as shown between shelves and from walls.

RECOMMENDED TEMPERATURE SETTINGS:

Meat Refr. 33°F. to 38°F.

Fruit & Veg. Refr. 35°F. to 45°F.

Dairy Refr. 38°F. to 45°F.

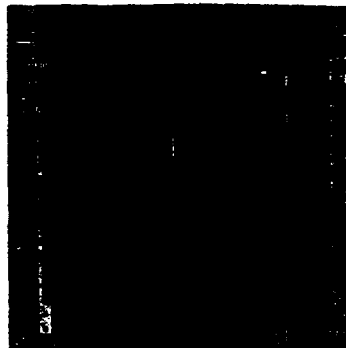
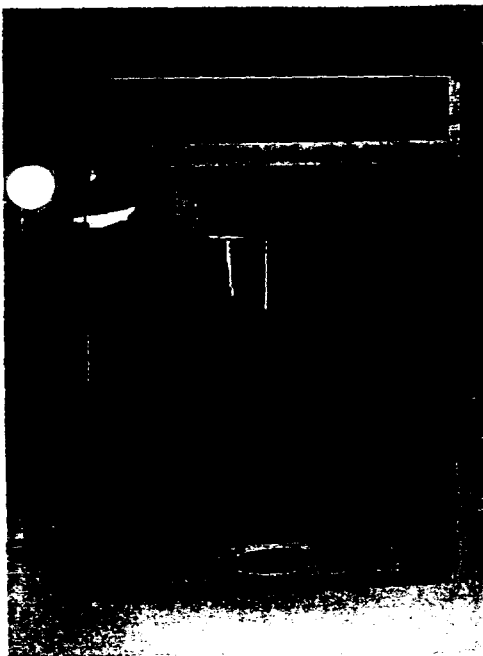
Freezer 0°F. to Minus 20°F.

Market Forge

Everett, Massachusetts 02149

Appendix E

A commercial popcorn popper exists. It is inoperable on many occasions. The new acquisition is basically the same model and would fit on the table that is specified. The concession stand sells a great amount of popcorn.



LIGHTED POPCORN MACHINES

- *Lighted signs front and rear tell customers popcorn is fresh.*
- *Rear light sign permits self serve operation with no loss of merchandising message.*
- *Specially designed for convenience stores, markets and gas stations to provide easy to set up, high profit popcorn operation. All you do is plug in, add corn & oil and you're ready to go.*

The 6 oz. popper can pop (130)-1 ounce servings per hour. It features an easy to clean, 1 piece acrylic around body for maximum product visibility. The 6 oz. spun aluminum and stainless steel popping kettle draws 1,000 watts. The popper requires 19" x 13-1/2" of counter space, and is 26" high. The 8 oz. popper can pop (175)-1 ounce servings per hour. The 1/8" thick tempered glass body requires only 21" x 21" of counter space. The 8 oz. spun aluminum and stainless steel popping kettle draws 1420 watts.

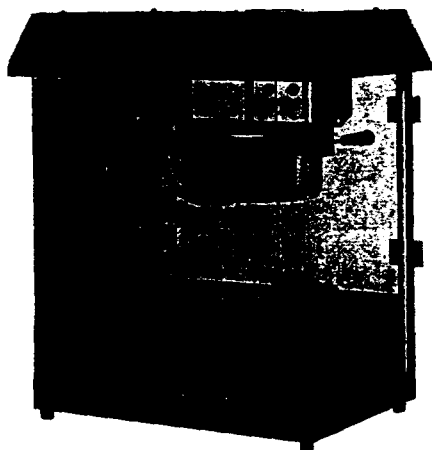
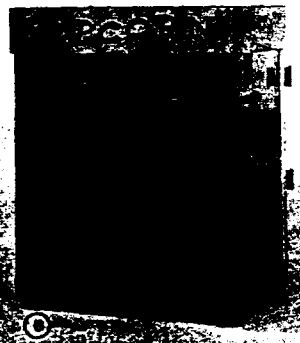
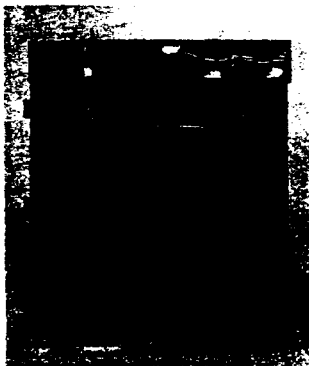
Both machines have stainless steel tops and bottoms and extruded aluminum channels at corners to last many years of service. The entire machine disassembles down to the frame for quick complete daily cleaning. Poppers require 120 volts electrical service and have separate controls for the top and bottom burner lights, kettle heating elements and kettle motor. Each includes popper with 2 removable doors and stainless steel drip pan, unpopped kernel tray, corn scoop, measuring cups and directions. 1 year parts and warranty service is available nationally.

Size	Wt. (lbs.)	Stock No.
6 oz.	46	65132
8 oz.	95	16097

THE ST. LOOIE AND THE SILVER STAR POPPERS

- *Stainless steel heated corn pan*
- *Aluminum Kettle with stainless steel shell*
- *75 watt heat lamp*
- *6 oz. hinged, removable 1000 watt kettle*
- *120V-1197 total watts*
- *19-1/2 L x 13-1/2 W x 25 H*
- *Ships 49 lbs. — installed 40 lbs.*
- *One year warranty parts and labor*

Description	Stock No.	Price, ea.
(A) St. Loogie	56369	\$475.00
(B) Silver Star	40087	475.00



THE PHOENIX

- *6 oz. popper*
- *1 pc. acrylic wrap around body*
- *130 1 oz. servings per hour*
- *Needs only 19" x 14" counter space*
- *1000 watt removable kettle*

- *Heated stainless steel corn pan*
- *75 watt heat lamp*
- *Wood grain vinyl clad steel top and bottom*
- *Dimensions: 21-1/2" L x 15-1/2" W x 25-1/2" H—1197 total watts*
- *49 lbs.*

Earn big money in small places by providing your customers with fresh, thirst stimulating snacks. Remember, it pays to make your customers hungry, and it pays to make them thirsty too! Hubert offers you this popular mini popper to start you on your way to bigger and better profits!

31388

\$475.00, ea.



POPCORN FLAVORING DISPENSER

- *Melts, stores, and serves 6 lbs. of butter or substitute*
- *Colorful lighted sign*
- *Adjustable pump*
- *Dial-A-Heat control*
- *120V-400 watts*
- *16 lbs.*

45122

\$239.00, ea.

POPCORN ACCESSORIES

- *Keeps bags at hand*
- *Holder attaches with velcro*
- *Great for self service areas*

Description	Cs. Pk.	Stock No.	Price, ea.
8"Lx3-3/4"Wx1-3/4"D bag	2000	50195	\$35.95
Scoop, right hand	1	44780	16.95
Scoop, left hand	1	44781	16.95
Bag Holder—14"Lx6"Wx3"D	1	63770	13.95



DOG CHINE

B-Q The H...
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right rotat...
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...rds tempo...
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...Easy clean d...
...up time.

...14" D x 18" W

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...100% vie...
...mer steams...

...machine a...
...eaning. Stainle...
...turn base.

66315

Appendix F

The Recreational Center at this time uses a soda dispenser with a chest ice containers. The ice for the soda can easily be contaminated by a scoop touching a refilled cup and being placed back in the ice. This is against the local health regulations and is unsanitary.

The proposed soda dispensers have six spigots to dispense the soda and also dispense the ice from a lever in the middle of the machine.

Both Coke Cola and Pepsi Cola have these machines. Pepsi will rent one for \$ 7.50 a week or sell on for \$ 3,500. The syrup and the cups are bought from the supplier. it will hold 100 pounds of ice and can be refilled from the top. The dispenser will take both cubed and crushed ice. The system is set up for a post mix system and the box syrups. Coke also has the dispenser with the six spigots that will dispense the ice. their price in Anderson IN is \$ 65.00 A month for rental and \$ 4,500 - 5,000 to purchase the system. If the system is rented he company is responsible for all of the equipment problems. If the machine is purchased, The owner pays for the repairs. the syrup and the cups are purchased from the nearest distributor or from where the machine is rented. The machines will hold 90 to 120 pounds of cubed or crushed ice, and must be refilled form the top. This system is set up for a post-mix system.

There is also a company that will sell the soda dispensers. they are similar to the ones that Coke Cola and Pepsi Cola have available. They take 90 to 120 pounds of ice and use either a

post or premix soda.



REMCOR®

*Provides Excellence In Dispensing Systems
With the:*

TJ 90 SERIES ICE/POST-MIX* DISPENSERS

KEY FEATURES:

- 90 lbs. of dispensable ice storage.
- Hinged front panel.
(Light box optional)
- Patented coldplate system which has become the industry standard.
- Fully insulated one piece thermoformed plastic ice storage hopper.
- Two year warranty.

KEY BENEFITS:

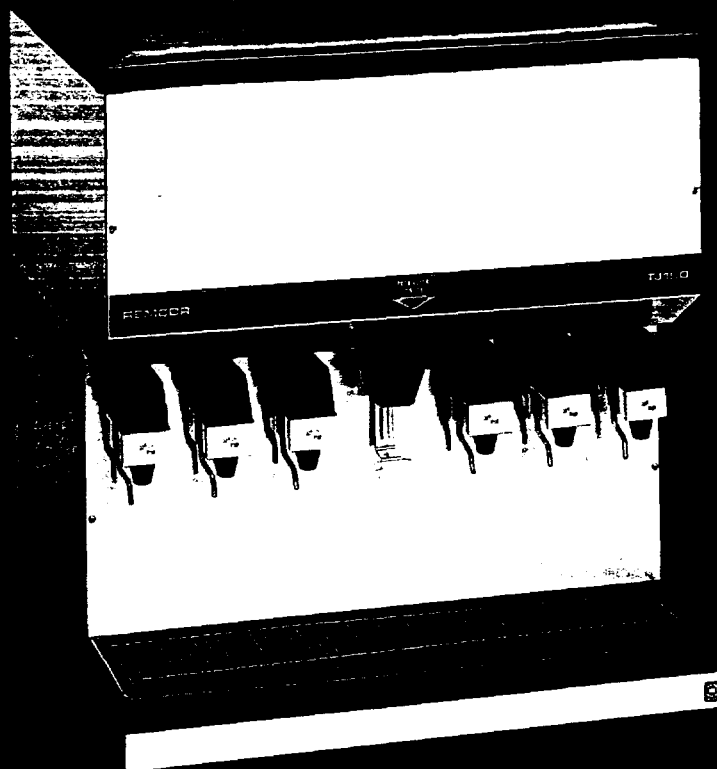
- Provides enough ice when needed most.
- Allows simple, one step access to beverage faucets for mixing.
- Up to 100 oz./min. of finished product cooled below 40°.
- No seams or cracks to separate and collect bacteria. No stainless steel to deteriorate due to chlorine in ice.
- A system you and your customers can depend on.

* Pre-mix also available. (Please specify with order.)

REMCOR

REMCOR PRODUCTS COMPANY • 500 REGENCY DR. • GLENDALE HEIGHTS, IL 60139-2268 • 708-980-6900

(Specifications subject to change without notice.)



REMCOR®

*Expands Its Excellence In Dispensing Systems
With the:*

TJ 150 SERIES ICE/POST-MIX* DISPENSERS

KEY FEATURES:

- 150 lbs. of dispensable ice storage.
- Automatic filling of ice from your 30" cubed ice maker or manual filling from a remote source.
- now with 30% greater cooling capacity making it the highest capacity colplate system available.
- Fully insulated one piece thermoformed plastic ice storage hopper.
- Two year warranty.

KEY BENEFITS:

- Provides enough ice when needed most.
- Versatility of design makes conversion from manual fill to automatic fill or vice versa simple.
- Up to 130 oz./min. of finished product cooled below 40°.
- No seams or cracks to separate and collect bacteria. No stainless steel to deteriorate due to chlorine in ice.
- A system you and your customers can depend on.

* Pre-mix also available. (Please specify with order.)

REMCOR

REMCOR PRODUCTS COMPANY • 500 REGENCY DR. • GLENDALE HEIGHTS, IL 60139-2268 • 312-986-

Specifications subject to change without notice.

Enjoy
Coca-Cola
Trade mark ®

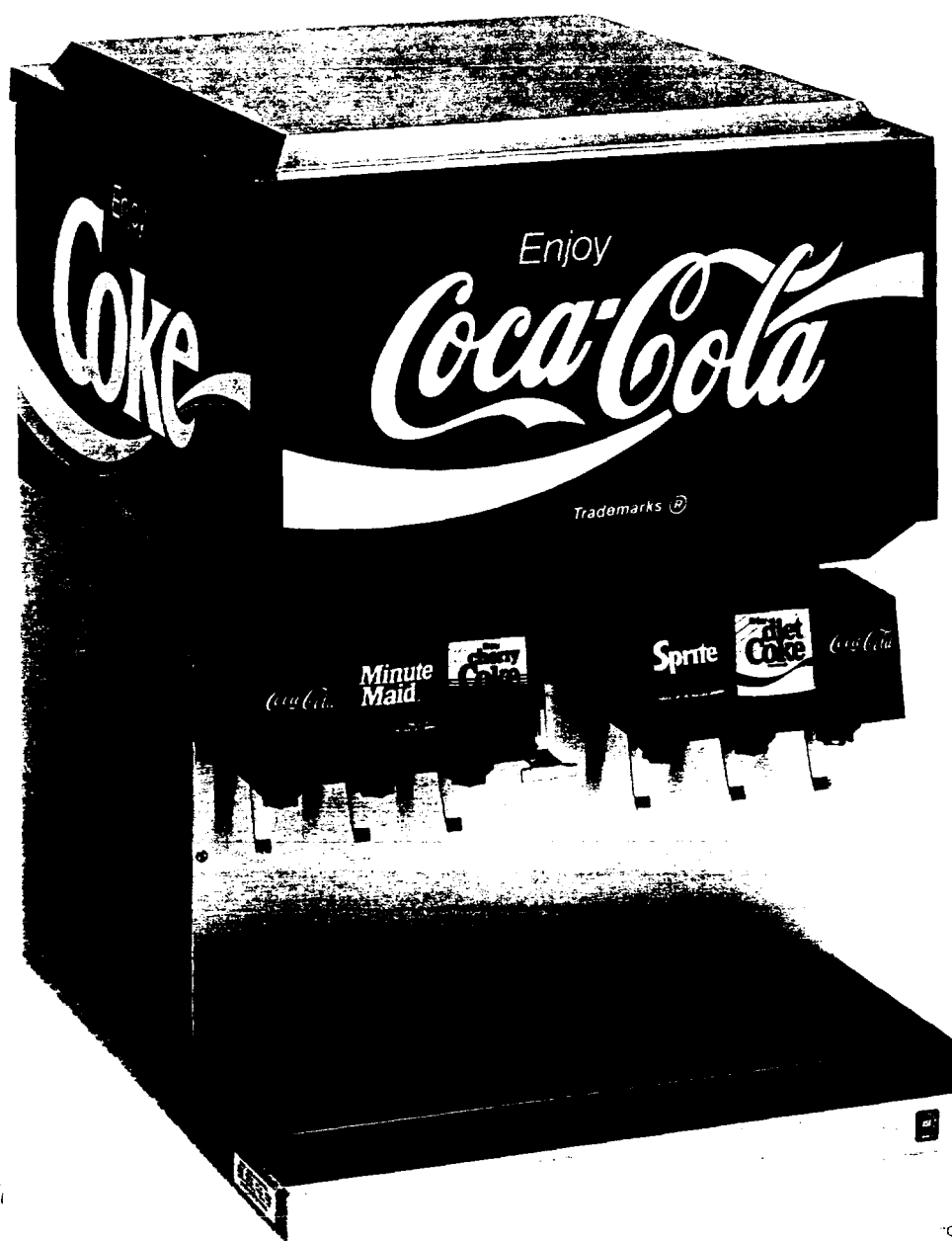
WITH THE REMCOR® GENESIS I ICE AND BEVERAGE DISPENSER

Key Unit features include the following:

- Sealed in, ten-circuit Cold Plate with segregated ice supply which prevents watered down ice or beverages.
- Automatic Agitation-Cold Plate is constantly fed with ice, even during idle periods, to insure consistently cold drinks.
- Wide, deep sink to avoid beverage splash and ice spillage.
- Automatic—your customers never handle the ice.
- Reliable, *consistent* ice dispensing with ALL types of cracked and cubed ice.
- Standard unit for manual filling from remote ice maker source. Automatic fill units (from under counter icemaker) also available.
- Highest quality construction.
- Thermo-formed urethane insulated ice hopper.
- TWO YEAR WARRANTY.

ACCESSORIES AVAILABLE:

- Carbonator • CO₂ regulators
- Portion Control—provides adjustable ice portions
- Water Valve—distinct from beverage drink heads
- Keyswitch—controls power to the beverage system
- Automatic Ice Level Signal—light indicates low ice level in hopper
- Dispenser stand



Model: GENESIS I

"Coca-Cola" and "Coke" are registered trademarks of The Coca-Cola Company. "Diet Coke" is a registered trademark of The Coca-Cola Company. "Minute Maid" is also a registered trademark of The Coca-Cola Company.

REMCOR

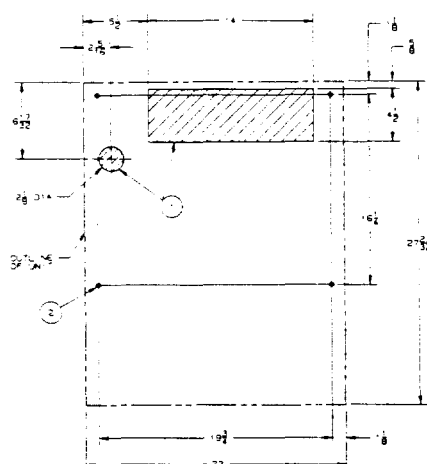
REMCOR PRODUCTS COMPANY 500 REGENCY DR. GLENDALE, IL 60139-2268 • 312-990-6900

ESP-751

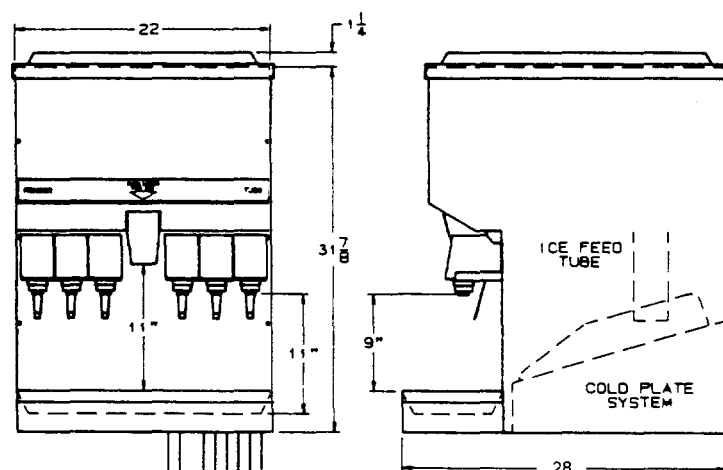
THE REMCOR® GENESIS II

ICE-BEVERAGE DISPENSER WITH SEALED-IN COLD PLATE

**Quality, Dependability and
Performance are the Major
Components of each
REMCOR® Dispenser.**



1. SHADED AREAS INDICATE OPENINGS IN CABINET BOTTOM FOR UTILITIES AND BEVERAGE HOSES.
2. FOUR 5/16-18 THREADED HOLES FOR LEGS OR TO SECURE UNIT TO COUNTER.



Dispense cold beverages, along with ice using the minimum of counter space.

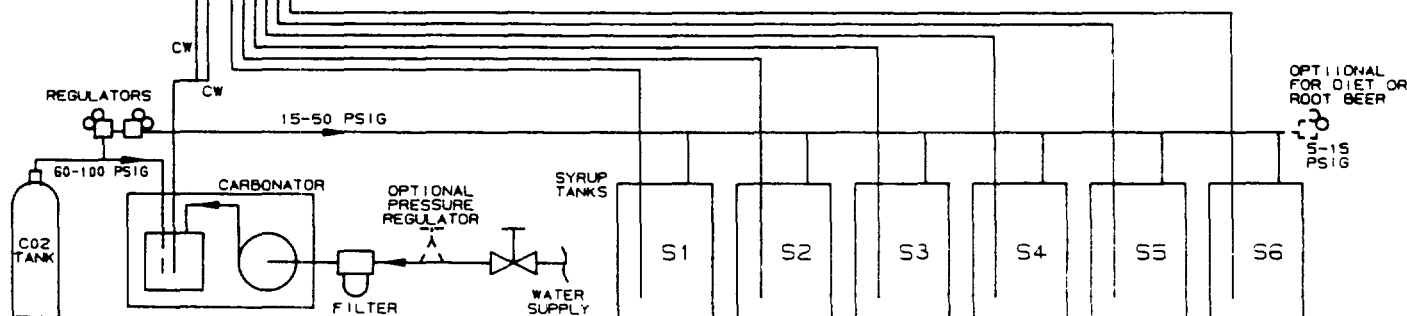
REMCOR—The Dispensing Specialist proudly introduces the new GENESIS I Post Mix Ice and Beverage Dispenser. This Space Saving unit with a new, enlarged internal cold-plate, supplied by a segregated ice source*, will ensure maximum cooling of up to (6) six individual beverages for a quality soft drink with ice on demand. Perfect for convenience stores, waitress stations, snack bars—wherever sanitary, trouble-free ice and beverage service is needed and counter space is a premium.

* **REMCOR** Cold Plate is automatically supplied with ice from the storage hopper—ice separate from that served in the drink. This precise, patented process avoids watered down drinks, sanitation problems and dissatisfied customers—assuring dispensing of the highest quality ice.

SPECIFICATIONS	Model GENESIS I
Ice Storage Capacity—	90 lbs.
Drain Connection—	7/8" I.D. Hose
Electrical-Volts/Phases/Cycles—	115/1/60
Amperage—	3.0
Shipping Weight (approximate)—	220 lbs.
Electrical Connection—	6', 3-wire cord with 3-prong Ground-Type Plug

(Specifications subject to change without notice.)

NOTE 1
FOR REFERENCE ONLY, NOT TO BE
USED FOR CONSTRUCTION



All models are U.L. and N.S.F. listed. Models are also available with the Canadian Standards Association Approval.

Manufactured under one or more of the following patents

3 517 860	3 739 842	4 215 803
4 227 377	4 300 359	4 346 824
4 429 543	4 513 892	DES. 276 814

Canada 912 514 (1972) Canada 936 855 (1973)
Other Patents Pending

Appendix G

Patron relations and the respect is the focus that will make or break the concession stand. Therefore it does benefit the manager of the concession stand to communicate the way in which an employee is expected to respond to the patrons.

This section has been expanded from the original section. The expanded information will give the employees additional direction in dealing with consumer relations.

Professional Courtesy

- The customer is your first concern
- Treat all patrons with equal respect.
- Treat the younger children with as much respect as an adult.
They are valued customers.
- Smile and be polite by using titles as "Sir", "Ma'am"
and remembering "Thank You".
- Every customer is important they pay your salary.
- Greet them as they come to the counter.
- Keep your service fast and professional. Do not sit and
talk to your friends at the window.
- Do not gossip about patrons who use the facility
- All food is to be correctly prepared and not to have
sat out more than five minutes, it should no longer
be served.
- When you are the pool runner use "Excuse Me" and "Pardon
Me" to get through, do not shove people aside.
- If a problem with a customer does occur stay in control
and be polite.
- Never raise your voice to a patron in anger.
- If you can not solve the problem go and get your supervisor.
- Never promise more than you can deliver, especially as an
extra service to one customer.
- Do listen to suggestions on how to make the service
improve. Take the suggestions to the supervisor.

Appendix H

The employees need to receive copies of the complete set up, cooking, and cleaning procedures. This information serves as a guide for the employees. These guidelines are especially helpful when the employees are uncertain of a procedure. the original set of procedures that were included in the manual are outdated and were in need of revision. The procedures are listed in the order of set up, cooking, and cleaning so the employee knows what he will be expected to do during his shift.

Opening Set-Up and Cooking Procedures

Remember --When setting up food start with those that need to be heated and take time to prepare.

Nachos Time to cook 30 minutes

1. Count out 100 nacho trays and write the number on the inventory sheet.
2. Place one inch of water in the bottom of the warmer on top.
3. Open up one can of nacho cheese, take off the wrapper and put it in the warmer container. Add twelve oz. water. Mix well.
4. Turn heat dial to medium.
5. Stir cheese periodically.
6. Serve in nacho tray with 12 - 14 chips with one ladle of cheese in the small compartment.
7. Put one inch of water in the thermotainer.
8. Open an additional can of nacho cheese sauce, take off the paper, and place in the thermotainer. Put on the lip so the can is secure
9. Add the twelve oz. of water and mix well. This is your spare so there is always cheese. Transfer this one when the one in the nacho warmer is out.
10. If more trays are need count out in bunches of 25 and add to totals sheet.

Cleaning Nacho Warmer

1. Empty the water out of the nacho warmer.
2. Scrub out the cooked cheese and rinse.
3. Empty out all of the nacho chip crumbs.
4. Wrap up all good nacho chips.
5. Wipe down the sides and the bottom.

Making Hot Dogs cooking time 20 minutes

1. Put water in the bun warmer.
2. Count the hot dogs as they are placed on cradle in hot dogger.
3. Write down number of hot dogs on totals sheet.
4. If there are extras in the box place them in their plastic container on the lowest shelf in the refrigerator.
5. Place buns in the warmer.
6. Set heat on 6, turn on the machine.
7. When served -- hot dog should be in deli-wrap.

Cleaning Hot Dogger

1. Write down how many extra hot dogs were left. Wrap up in foil and place in the refrigerator.
2. Empty the water out of the bun warmer; clean and sanitize.
3. Remove hot dog cradles individually; clean and sanitize.
4. Remove tray in bottom; clean and sanitize.
5. Clean glass inside and outside.

Cleaning the Hotdog Container.

1. Place the hotdogs in a clean container and place them back in the refrigerator, on the lowest shelf.
2. Rinse out the container.
3. Wash, sanitize, and dry the container.
4. Place the hotdogs back in and put in the refrigerator on the lowest shelf.

Making Popcorn Cooking Time: 5 minutes per batch

1. Turn on kettle heat and motor switch.
2. Open the popcorn pack from the top. Pour in the popcorn and squeeze in the oil.
3. When the popcorn popping has slowed to less than 1 pop in 5 seconds, dump the kettle.
4. Repeat the cycle starting with #2; always pop 3-5 batches to have the best results. (Only during peak times.)
5. Count out 75 small bags and 50 large bags for popcorn. Write the totals on the inventory sheet.
6. Put in the bags. The large should be filled up to a half inch from the top. The smaller bag is filled to a half inch from the top.

Clean Popcorn Maker

1. After you finish popping for the day, let the kettle cool until it is not too hot to handle but still warm. Unplug the kettle and remove from the machine. With a cloth, wipe out the inside of the kettle, kettle lid, kettle crossbar, and outside and underneath the kettle. (Never immerse any portion of the kettle in water.)
2. Take a clean cloth and clean the cabinet inside and outside.

Cooking Hamburgers Cooking time: 1 minute per patty

1. Count out seventy-five hamburger patties. Place them in the plastic container in the refrigerator, on the bottom shelf of the refrigerator for sanitary practices.
2. They must stay in the refrigerator until they are cooked to comply with health regulations.
3. Write the total number of patties on the inventory sheet.
4. Place a patty on a paper plate and microwave it for a minute. If additional patties are cooked then add an additional minute for each patty. (Do not exceed three at once).
5. The hamburger should be hot.
6. On a new plate place the patty on a bun and serve to the patrons

Cooking a Cheeseburger Cooking Time: one minute 20 seconds
Per Cheeseburger

1. Count out twenty pieces of cheese. Wrap them up and place them on a plate in the refrigerator.
2. Write on the inventory sheet the number of cheese slices that were counted out.
3. Use the hamburger patties that were already counted.
4. Cook the hamburger patty for a minute on a plate. When done place a slice of cheese on top and cook for another 20 seconds.
5. The cheese should be melted.
6. On a clean plate put the hamburger patty cheese side up, on a bun, and serve to the patrons.

Cooking Pizza. Cooking time: One minute per slice.

1. Count out 60 pizza slice and break them apart while they are still frozen. place them in their container and place it in the refrigerator.
2. These must also stay in the refrigerator until cooked for health regulations.
3. Write the number of pizza slices on the inventory sheet.
4. Place the pizza on a paper plate. Cook it in the microwave for a minute.

5. Up to three pieces of pizza may be cooked in the microwave but an additional minute must be added for each slice.
6. The pizza should be hot and the cheese melted.
7. Serve to the patron on a new plate.

To Clean Container for Hamburgers and Pizza

1. Remove all of the food products from the containers and place them in clean ones. Place the meat back in the refrigerator on the bottom shelf. Pizza goes on the next shelf up.
2. Rinse out the containers.
3. Wash, sanitize and dry the containers.
4. Place the food back in the original containers.
5. Put all meat products on the bottomshelf of the refrigerator. Pizza goes on the next shelf higher.

To Clean the Microwave.

1. Clean out the inside of the microwave with warm soapy water that has a mild disinfectant.
2. Wash off the outside but avoid getting water on the control panel.
3. Wipe the inside and the outside off with a clean soft cloth